



Weddings

Dinner

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Thank you for your interest in Abernethy Center! Inside our elegant Ballroom or outside in one of our Gardens, we are confident that your experience at Abernethy Center will be remembered fondly for the rest of your lives.

The following items are included in the site rental rate:

- ⌚ **Timeframe** ~ Your selected venue provided for a total of seven hours; five event hours, along with two pre-event hours immediately preceding your event timeframe. All set-up and clean-up of non-decoration items is handled by Abernethy Center and is not meant to be part of the event timeframe. We ask that before the conclusion of your timeframe, you take all items that you brought in. Please allow 30 minutes of guest arrival time prior to the ceremony within your five hours of event time.
- ⌚ **Site usage** ~ Set-up and breakdown of all tables and chairs (for up to 350 guests), dance floor, use of the bridal suite and groom's room, coat room (Ballroom only), a one-hour designated rehearsal time, and one additional hour to be used for photography. Both the rehearsal and the additional photography hour take place on a separate day from the wedding.
- ⌚ **Parking** ~ Abernethy Center provides designated complimentary parking for your guests.

Reservation

Fifty percent of the site rental and a refundable \$500 security deposit are required to reserve your date. A payment timeline detailing future payment requirements will be provided at the time of booking. Payment plans are available.

Service Charge

An 18% service charge is applied to all event charges, with the exception of the site rental rate and security deposit and is not reflected in the listed pricing. Prices are subject to change without notice.



Dinner Packages

Our menus have been designed to offer you a variety of choices, depending on your desire and budget. We would be happy to quote an alternate menu, design a menu for specific dietary requests, or customize any package to suit your needs.

All dinner packages include:

- ⌚ **Wedding party room service** ~ From the moment you wake up, the day will sweep you away. Let us help with those pre-ceremony jitters and empty stomachs. We are happy to provide a light array of mess-free snacks and a formal toast for you and your wedding party to enjoy prior to the ceremony.
- ⌚ **Linens** ~ A linen tablecloth and a linen napkin at each place setting are available in a variety of colors. Linen tablecloths and skirting are provided for all service tables.
- ⌚ **China** ~ All of the appropriate china, glassware and flatware is provided for your menu, beverage and bar selections.
- ⌚ **Beverages** ~ A water goblet filled with ice water is set at every place setting. Coffee, herbal tea and your choice of either punch, iced tea or lemonade are available at a beverage station (if not otherwise specified).
- ⌚ **Coordination** ~
 - Pre-event** ~ We will make every effort to ensure that your wedding comes together smoothly. A thorough appointment is scheduled approximately 3-4 months prior to your event with an Sales & Event Coordinator, at which time we address the specific details of your event including the timeline, menu, bar, linen, accessory and wedding professional selections.
 - Rehearsal/Ceremony** ~ An Abernethy Center representative will be present at your rehearsal and your ceremony to provide guidance and answer any last minute questions. Please direct your wedding party to the appropriate garden for your rehearsal, and our representative will meet you there!
- ⌚ **Event Staff** ~ Chefs, servers, and set-up/clean-up crews are provided. A banquet captain is appointed to your event ensuring that all details covered during your pre-event coordination appointment are carried through.
- ⌚ **Cake Cutting Service** ~ Your cake will be professionally cut, plated and served to each guest table. On the cake table we will provide a silver cake knife and server, two toasting flutes and a bottle of champagne or sparkling cider in a silver champagne bucket (cake not included).
- ⌚ **Ceremony Décor Clean-up** ~ Let us tend to the clean-up of your ceremony décor while you and your loved ones enjoy your special day!

Aster

*"Asters speak of tiny beginnings
from which all great things proceed."*

Catering Services

- One entrée (chafing dish only) and three accompaniment selections
- Chef's choice freshly-baked bread basket

Décor

- Linen tablecloths and napkins in select colors and folds
- Aster Package \$29/pp buffet • \$36/pp plated



Chrysanthemum

"The Chrysanthemum stands for the light of hope."

Catering Services

- Two stationed hors d'oeuvre selections
- Two entrée (only one chef-carved) and three accompaniment selections
- Chef's choice freshly-baked bread basket

Décor

- Linen tablecloths and napkins in select colors and folds
 - Centerpieces ~ choose from a variety of centerpiece items
- Chrysanthemum Package \$39/pp buffet • \$46/pp plated



Jasmine

"The Jasmine is an emblem of good luck and prosperity."

Catering Services

- One tray-passed and two stationed hors d'oeuvre selections
- Two entrée (only one chef-carved) and three accompaniment selections
- Chef's choice freshly-baked bread basket
- Chocolate-dipped strawberries

Décor

- Plate chargers for all guests, in gold or silver
- Linen tablecloths and napkins in premium colors and folds
- Centerpieces ~ choose from a variety of centerpiece items

Special Touches

- Formal champagne and sparkling cider toast
- Jasmine Package \$49/pp buffet • \$56/pp plated



Calla Lily

"Calla Lilies speak of magnificent beauty."

Catering Services

- A pre-ceremony reception for your arriving guests including one tray-passed hors d'oeuvre accompanied by champagne and sparkling cider
- Two stationed hors d'oeuvres following the ceremony
- Two entrée (only one chef-carved) and three accompaniment selections
- Chef's choice freshly-baked bread basket
- Chocolate-dipped strawberries

Décor

- Plate chargers for all guests, in gold or silver
- Chair covers and sashes
- Floor-length linen tablecloths and napkins in premium colors and folds
- Centerpieces ~ choose from a variety of centerpiece items

Special Touches

- Formal champagne and sparkling cider toast
- Wedding cake ~ buttercream frosting
- Specialty soda bar (see bar section for description)

Calla Lily Package \$69/pp buffet • \$76/pp plated

Hors d'oeuvres

Chilled

Tray-passable or Stationed

- Basil pesto antipasto skewers (mozzarella, sundried tomato, kalamata olive, artichoke) V
- Stuffed cherry tomatoes with crabmeat salad
- Tomato bruchetta ~ chopped roma tomato, basil, and roasted garlic on a grilled baguette V
- Lobster bouchées ~ fresh Maine lobster with celery, sweet onions and Granny-Smith apples, inside puff-pastry shells
- Smoked salmon, chive and mascarpone mousse canapé on a cucumber base
- Baby artichoke with bay shrimp ~ marinated artichokes filled with Oregon bay shrimp salad
- Steamed asparagus ~ wrapped in peppered cream cheese and roast NW beef

Stationed only

- Seasonal fresh fruit V
- Vegetable crudité with ranch and sundried tomato dips V
- Domestic and international cheese and cracker board V
- Antipasto display ~ assorted marinated vegetables, olives and cured meats served with assorted crackers
- Shrimp cocktail with cocktail sauce (market price)
- Fresh heirloom tomatoes with buffalo mozzarella and a scallion vinaigrette (seasonal surcharge) V

Warm

Tray-passable or Stationed

- Fig and goat cheese beggar's purse V
- Mushroom vol au vent ~ puff pastry with mushroom and fontina cheese stuffing V
- Crispy asparagus with asiago cheese V
- Spinach and artichoke ragoon V
- Dill cheese en croute V
- Twice-baked baby red potatoes with chive, cheddar cheese and bacon
- Oregon camembert and walnut-cranberry stuffed mushrooms V
- Italian sausage-stuffed mushrooms
- Petite vegetarian tartlets V
- Walla Walla sweet onion tartlets V
- Seafood cakes (a blend of crab, lobster, shrimp, scallops)
- Spanikopita V
- Mediterranean artichoke tart V

Stationed only

- Cocktail vegetable spring roll with sweet and sour hot mustard V
- Szechuan beef satay with five-spice teriyaki glaze
- Coconut shrimp with mango-plum dipping sauce
- Garlic artichoke dip served with pita crisps V
- Thai chicken satay with spicy peanut sauce
- Cheese fondue with sliced Granny-Smith apples, grapes and soft sourdough V
- Baked brie en croute V

V = Ovo-Lacto Vegetarian (please inquire about vegan options or other menu items that can be prepared vegetarian)
(market price) = an additional charge applies
(seasonal surcharge) = an additional charge applies during certain seasons

Accompaniments

Salads

- Spinach salad served with hearts of palm, red onion, artichoke hearts, segmented oranges and a citrus vinaigrette V
- Abernethy Caesar salad with parmesan cheese, croutons, fresh-cut lemon and a creamy Caesar dressing V
- Abernethy garden salad with a variety of seasonal vegetables and croutons served with choice of two dressings (ranch, blue cheese, raspberry or balsamic vinaigrette, creamy Italian, poppyseed, parmesan peppercorn) V
- Wild field greens salad with pears, gorgonzola, red onions, candied pecans and balsamic vinaigrette V
- Arugula, radicchio and endive salad with pistachios, goat cheese, apples and a pinot noir vinaigrette (addl \$1/pp) V
- Seasonal fresh fruit salad V

Vegetables

- Broccolini V
- Orange-scented broccoli and cauliflower V
- Oven-roasted zucchini, summer squash, red onion and portabella mushroom (addl \$1/pp) V
- Sautéed zucchini and summer squash with caramelized onions V
- Honey-apple glazed carrots V
- Blue Lake green beans with caramelized onions and toasted almonds V
- Asparagus with lime aioli (seasonal addl \$1/pp) V

Side Dishes

Potatoes

- White cheddar and chipotle mashed potatoes V
- Two potato puree of yams and russets with goat cheese V
- Smoked gouda and roasted garlic-smashed potatoes V
- Red roasted potatoes with fresh oregano V
- Boiled new potatoes with butter, parsley, gruyere and caramelized onions V
- Pommes macaire ~ roasted and molded with garlic and rosemary V
- Potato gnocchi V

Rice

- Wild rice pilaf with butternut squash and leeks V
- Lemon-scented rice V
- Saffron rice V
- Manchego cheesy white rice V
- White sticky rice V
- Steamed white or brown rice V

Risotto

- Wild mushroom risotto V
- Spinach and sundried tomato risotto V

Pasta

- Penne pasta with sundried tomato basil pesto V
- Parsley-buttered farfalle (bow-tie) pasta V
- Capellini (angel hair) pasta with olive oil and herbs V
- Five-cheese macaroni V
- Orzo with lemon and garlic V

Entrée Selections

Chicken

- Pan-seared Asian chicken breast with five spice teriyaki glaze on a bed of bok choy vegetables
- Grilled citrus chicken with tropical fruit salsa
- Coq au Vin ~ NW chicken braised in red wine sauce
- Braised bourbon chicken with grilled peach compote

Pork

- Pepper-crust pork tenderloin with marinated peaches in pinot syrup
- Pan-seared pork medallions with caramelized apples and gorgonzola
- Smoked garlic-roasted pork loin with raspberry chipotle glaze

Beef

- Oven-braised short ribs on the bone w/fresh horseradish-rosemary lemon aioli & mushroom demi-glace (addl \$4/pp)
- Grilled flank steak with roasted peppers, Rogue River blue cheese and warm frisée
- Grilled top sirloin with peppercorn mélange and sweet onion marmalade
- NY strip steak with cognac butter and portabella mushroom ragout
- Peppercorn-crust filet of beef on a beefsteak tomato with goat cheese, French fried onions and balsamic reduction

Fish & Seafood

- Pan-seared Asian salmon with five-spice teriyaki glaze on a bed of bok choy vegetables
- Chipotle pesto-crust salmon with grilled sweet corn, avocado and cilantro relish
- Blackened salmon with pineapple, orange and strawberry salsa
- Basil pesto-crust salmon with red onion cilantro vinaigrette
- Porcini-dusted sea bass with meyers lemon caper sauce (addl \$4/pp)
- Seafood-stuffed halibut with garlic asiago cream
- Hazelnut and parmesan-crust halibut with pinot rouge
- Blackened Mahi Mahi with creole sauce

Vegetarian

- Fresh wild mushroom ravioli with pinot beurre blanc V
- Grilled portabella on toasted couscous with oven-dried tomato compote V
- Roasted and stuffed portabella mushroom with spinach, artichokes, tomato and manchego cheese V
- Baked penne with garlic, olive oil, roasted vegetables and asiago cheese V
- Fried cheese ravioli with basil and sundried tomato pesto V
- Lemon fusilli with arugula and cherry tomatoes V
- Vegetable Napoleon ~ a layering of marinated and grilled vegetables featuring portabella mushroom, zucchini, summer squash, bell peppers and onion topped with goat cheese (addl \$1.50/pp) V

Chef-carved Buffet Selections

- Roast prime rib au jus with horseradish cream
- Baron of beef au jus with horseradish cream
- Roast turkey breast with mushroom gravy and cranberry compote
- Smoked garlic-roasted pork loin w/raspberry chipotle glaze
- Baron of pork with pears and portabella port wine demi-glace

Desserts

Wedding Cakes

Whatever your desire, we can create it! From simple and classic buttercream cakes to unique and whimsical fondant or ganache-glaze cakes, our Pastry Chef will impress you with the design and delight you with the flavor.

Cake Flavors

- Vanilla bean

- Lemon pound cake

- Carrot zucchini cake

- Chocolate buttermilk

- Poppy seed

- Banana

- Spice cake

- Hazelnut cream cake

- Black and white

- Caramel macchiato

- Cheesecake

Filling Options

Lemon or orange cream cheese
Sweetened ricotta and chocolate
mocha mascarpone
Bittersweet or milk chocolate ganache
Strawberry or raspberry sauce with
vanilla buttercream or cream cheese

Passion fruit curd
Vanilla buttercream
Cream cheese

Cream cheese
Orange buttercream
Pineapple cream cheese

Bittersweet or
milk chocolate ganache
Mint ganache
Caramel cream
Peanut butter cream cheese
Strawberry or raspberry sauce with
chocolate ganache

Lemon cream cheese
Raspberry sauce with cream cheese

Cinnamon cream cheese
Vanilla custard

Vanilla buttercream
Cream cheese

Gianduja mousse
Vanilla buttercream

Ganache and cream cheese

Caramel and mocha mascarpone

A variety of flavors

Frosting Exteriors

- Buttercream \$3.50 per piece
- Milk or dark chocolate ganache \$4/pp
- Cream cheese \$4/pp
- Fondant (white or colored) \$5.25/pp
- Chocolate fondant \$5.25/pp

Silver cake plateaus are included with Abernethy cakes. Please ask about different styles and sizes. Custom-design consultations are available.

Sweet Selections

Petit fours	\$4/pp
Bite-size cakes (tuxedo collection or assorted)	
Cupcakes	
Mini	\$1/pp
Standard	\$2.50/pp
Cream puffs	\$3/pp
Chocolate eclairs	\$4/pp
Chocolate fondue	\$5/pp
With rice crispy squares, graham crackers, marshmallows, pretzels, and seasonal fresh fruit	
Assorted mini tarts	\$4/pp
Lemon, fresh berry, chocolate	
Chocolate mousse	\$5/pp
With fresh creme Chantilly and a seasonal berry	
Mini cakes	\$5/pp
Milk chocolate caramel fudge, triple chocolate tiger, vanilla caramel swirl, butter pecan fudge	
Chocolate-dipped strawberries	\$3 per piece
With white chocolate drizzle	
Pies	
Assorted (please ask for details)	



Chocolate Fountain

Includes:

- Fountain rental
- Set-up, fountain attendant, clean-up
- 2.5 hour flow time
- 20 lbs. of chocolate
- Choice of one: Belgium dark or milk chocolate
- Dipping items: rice crispy squares, graham crackers, marshmallows, pretzels, and seasonal fresh fruit

For up to 200 guests..... \$495

Additional items:

Each additional lb. of chocolate	\$15
Each additional person over 200	\$4/pp
Each additional dipping item	\$1/pp
• Assorted mini cookies	• Cream puffs
• Caramels	• Brownie squares
• Macaroons	



Specialty Soda Bar (Non-alcoholic)

Featuring Torani-flavored Italian sodas, iced teas and lemonades.

Standard set-up fee (up to 150 guests)..... \$350

- First bartender for 4 hours, bar set-up and clean-up
- Glassware, cocktail napkins, garnishes
- Choose two signature soda selections; all drinks included

Bartender(s) are required as follows:

First bartender for up to 150 guests..... Included
 Second bartender for 150-250 guests (drinks incl.)..... add \$200
 For each addl. 100 guests above 250 (drinks incl.) add \$100

Signature Soda Selections

Pucker Up! ~ Cranberry, lemonade, lemon twist

Endless Summer ~ Watermelon, kiwi, iced tea or lemonade, mint leaf

Caribbean Cruise ~ Peach, mango, iced tea or lemonade, mint leaf

The Honeymoon ~ Blackberry, lime, soda water, lime wedge

Pure Passion ~ Passion fruit, lemonade, lemon twist

Full List of Flavors

Raspberry, strawberry, black cherry, cranberry, peach, mango, mandarin, kiwi, lime, watermelon, passion fruit, cherry, French vanilla, coconut

Sugar-free: Strawberry, raspberry and black cherry



Full-service Bar (Beer, wine and cocktails)

Standard set-up fee (up to 150 guests).....\$250

- Two bartenders for 4 hours, bar set-up and clean-up
- Glassware, cocktail napkins, garnishes

Bartender(s) are required as follows:

Two bartenders for up to 150 guestsIncluded
 Bartender for each addl. 100 guests (4 hrs)add \$100
 Additional hourly rate per bartender \$25/hour

Signature Cocktail

Choose a specialty drink that matches the color theme of your wedding or simply make it your favorite drink! Choose from our extensive menu\$8/glass

Selections

All bartenders are OLCC licensed.
 Prices are listed by the glass.

Beer

Domestic\$3.25/glass

Budweiser, Bud Light
 Coors, Coors Light

Microbrew..... \$4.25

Deschutes Black Butte Porter, Mirror Pond Pale Ale
 Mac Tarnahan's Amber Ale
 Sierra Nevada Pale Ale
 Widmer Hefeweizen, Drop Top

Wine

White

House Chardonnay \$6
 House Riesling \$6
 Columbia Winery Chardonnay \$7
 Eola Hills Pinot Gris..... \$7
 Chateau St. Jean Chardonnay..... \$8
 Jovino Pinot Gris..... \$8

Red

House Cabernet Sauvignon \$6
 House Merlot \$6
 Castle Rock Pinot Noir \$7
 Penfolds Shiraz-Cabernet \$7
 Louis Martini Cabernet \$8
 Columbia Crest Grand Estate Merlot..... \$8

Sparkling Wine

House \$6
 Lindauer Brut..... \$7
 Veuve Du Vernay \$8
 Veuve Clicquot 1998 Vintage Reserve Brut \$150/bottle

Cocktails

Call liquors \$6
 Premium liquors \$7
 Specialty liquor/Signature cocktail \$8

Formal Toast

A formal tray-passed champagne and sparkling cider toast.
 When not included in your selected package\$3/glass

Table Wine Service

An elegant touch...wait staff pouring wine for your guests as they dine. Pricing based on guest count.

Gratuity

No-host bars require a minimum \$50 gratuity paid by the client. Gratuity will also be accepted at no-host bars. Hosted bars require an 18% gratuity on all bar services.

Insurance

If you choose to serve alcohol, Abernethy Center requires an insurance policy showing Abernethy Center as an additional insured/interest for the day of your event.

Special Touches

Accessories

A variety of items are available, from specialty linens and overlays to elegant chairs and lighting packages. A few of our favorites...

- Chair covers and sashes** \$5 per chair
- Chiavari chairs** starting at \$9 per chair
- Tent paper lantern package** \$425
Includes approx. 50 lanterns in various sizes and colors
- Patio paper lantern package** \$200
Includes approx. 20 lanterns in various sizes and colors
- Indoor ceremony aisle lighting package** \$250
Includes aisle lighting gathered with white tulle, up to 10 stainless aisle standards, 50' white or ivory aisle runner, and iron trellis with lighting
- Centerpieces**
Includes a mirrored tile, 3 votives and tealights per table, and your choice from a hurricane shade, hurricane vase, garden bowl or a vase from our selection. When not included in your selected package \$8/table
- Ice sculptures** starting at \$400
- The newlywed package** \$15/pp*
Please ask for details ~ *10-person minimum

Audio-Visual

- Lapel microphones for ceremony voice amplification ... included
- Wireless microphones \$35/ea
- Easel \$15/ea

Ballroom

- LCD projector, screen, DVD & column color wash included
- Staging ~ 4'x8' sections \$35/ea

Garden

- Tent heating package \$350

The Bride's Right Hand

Wedding Day Assistance Package

Experience peace of mind on your wedding day – relax and enjoy your celebration while we take care of your last minute details!

In addition to the coordination items listed on page 2, we offer the following services:

- Assistance arranging gift and guest book table décor
- Assistance with arrangement of unity table
- Assistance placing centerpieces, favors, table numbers, menu cards and place cards
- Special day-of assistance from the moment you arrive until the cake is cut and the party is rolling!

The Bride's Right Hand package is offered to Abernethy brides starting at \$250. Please contact our office for availability and details.