



Pick  
a Seat  
Either  
Side  
you're  
Loved  
BY BOTH  
Groom  
& the  
Bride

# WEDDING MENU

2022



FIVE PINE



Groundworks Organics



Rainshadow Organics



Cascade Family Farms



Splitting Aces Livestock



Deschutes Canyon Garlic



Groundworks Organics

# FivePine is committed to high-quality local and organic provisioning.

Using locally grown and organic food as seasonally available is one of FivePine's top priorities. FivePine features high-quality products grown by our local partners throughout Central Oregon.

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# PRE-WEDDING SNACKS

# Pre-Wedding Snacks

## SANDWICH TRAY

Assortment of Sandwiches on Artisan Bread with Accompanying Spreads

**\$18.00 PER PERSON**

## WRAP TRAY

Whole Wheat Wraps with Cheese, Spinach, Fresh Vegetable Mix, Sun-Dried Tomato Mayonnaise, Turkey and Vegetarian Varieties

**\$18.00 PER PERSON**

## MAKE YOUR OWN SANDWICH TRAY

Meat and Cheese Tray with an Assortment of Veggies, Accompanied with Spreads, Organic White Bread and Croissants

**\$16.00 PER PERSON**

## CRUDITÉS PLATTER

Bounty of Fresh Season Vegetables, Served with Bleu Cheese Dressing and Hummus

**\$8.00 PER PERSON**

## CHEESE TRAY

Domestic and Imported Cheese, Garnished with Fresh Fruit, Served with Assorted Crackers

**\$12.00 PER PERSON**

*More options on next page.*

# Pre-Wedding Snacks

## BEVERAGES

Soda ..... \$3.00 EACH

*(Please select from Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper)*

Domaine STE Michelle Sparkling Brut ..... \$31.00

Orange Juice for Mimosas ..... \$16.00 PER CARAFE

Sparkling Cider ..... \$15.00



# HORS D'OEUVRES

# Displayed Hors D'oeuvres

**Small** (serves 30-49) | **Medium** (serves 50-75) | **Large** (serves 76-100)

**Crudites** ..... **SM \$120 | M \$160 | L \$210**

*(crisp vegetables served with hummus and ranch)*

**Fresh Fruit Array** ..... **SM \$130 | M \$175 | L \$225**

*(sliced fruit and berries)*

**Grilled Vegetables Display** ..... **SM \$170 | M \$235 | L \$305**

*(with hummus and roasted red pepper coulis, served with toast points)*

**Baked Brie en Croûte** ..... **SM \$140**

*(brie baked in flaky pastry, served with roasted garlic, baguette and crackers)*

**Goat Cheese Torta** ..... **M \$250**

*(chevre on a base of roasted beets, layered with candied nuts and sweet apples drizzled with honey, served with fresh bread and crackers)*

**Antipasto Display** ..... **SM \$250 | M \$350 | L \$500**

*(variety of meats and cheeses, olives, marinated tomatoes and roasted garlic, served with baguette and crackers)*

**Gourmet Dip Board** ..... **SM \$160 | M \$225 | L \$300**

*(a trio of savory dips: creamy artichoke and spinach, roasted red pepper and olive tapenade and red beet hummus, served with fresh bread, crackers and crostini)*



# Passed Hors D'oeuvres

## Per Person Pricing

2 Selections .....	\$15.00 PER PERSON
3 Selections .....	\$20.00 PER PERSON
4 Selections .....	\$24.00 PER PERSON

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## C O L D

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**Crostini** (*marinated artichoke, olive tapenade*)

**Crostini** (*white truffle oil, brie, prosciutto, honey*)

**Crostini** (*mushroom duxelles, fresh herbs*)

**Individual Jumbo Prawn** (*served in a shot glass with cocktail sauce*)

**Cucumber Cup** (*red beet hummus and chives*)

**Endive** (*tarragon chicken salad*)

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## H O T

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**Lamb Meatballs** (*lemon-mint yogurt sauce*)

**Stuffed Mushrooms** (*bacon, bleu cheese*)

**Seared Pineapple & Shrimp Bites**

**Turnovers** (*artichoke, lemon ricotta*)

**Roasted Brussel Sprouts** (*Lollipop with balsamic reduction*)

**Wonton Cups** (*cambazola cheese, roasted garlic*)

**Roasted Sweet Potato Rounds** (*bacon, maple*)

# Casual Hors D'oeuvre Stations

## MAC 'N' CHEESE STATIONS

**FivePine's Special Blend** ..... \$8.00 PER PERSON

*(three cheeses over cavatappi pasta)*

**Smoked Gouda and Bacon Mac** ..... \$10.00 PER PERSON

*(over cavatappi pasta)*

**Make it a "Mac Bar"** ..... \$20.00 PER PERSON

*(classic mac'n'cheese with topping options: bacon, chives, sautéed bell peppers, sour cream, sautéed mushrooms, chopped tomatoes)*

## GRILLED CHEESE STATION

**Old Fashioned Grilled Cheese** ..... \$7.00 PER PERSON

*(with cheddar cheese)*

Add Bacon ..... \$3.00

Add Tomatoes ..... \$1.50

## DELUXE S'MORES BAR

Honey Graham Crackers, Marshmallows, Milk Chocolate, Andes Candies, Peanut Butter, Caramel Drizzle, Roasting Sticks, Misc. Utensils/Dishes, Flame for Roasting, Setup/Maintenance/Breakdown with Tabletop Burners, Log Round and Pinecone Decor

**Price per Number of Guests:**

25-50 ..... \$225.00

51-75 ..... \$275.00

76-100 ..... \$325.00

101-125 ..... \$375.00

126-150 ..... \$425.00

*(no fire pits or outdoor open flames are allowed on FivePine Lodge Property)*

A bouquet of pink roses and greenery in a glass vase, with two lit candles in textured holders on a wooden tray in the foreground.

# **DINNER BUFFET**

# FivePine Dinner Buffet

Dinner Buffet Includes Choice of Two Salads and Two Sides, Iced Tea, Lemonade and Dinner Rolls

## Per Person Pricing

Single Entrée ..... \$56.00 PER PERSON

Dual Entrée ..... \$65.00 PER PERSON

### SALADS (CHOOSE TWO)

**Frisée Salad** (*apples, bleu cheese, bacon*)

**Spinach Salad** (*walnuts, cranberries, red onion, feta crumbles*)

**Kale Caesar** (*parmesan, sun-dried tomato, croutons*)

**Quinoa Salad** (*mandarin oranges, pecans, spinach, orange vinaigrette*)

**Israeli Couscous Salad** (*zucchini, radish, tomato, chives, olives*)

### SIDES (CHOOSE TWO)

**Orzo** (*bacon, artichoke hearts, herbs, béchamel sauce*)

**Fingerling Potatoes** (*pink himalayan salt*)

**Quinoa** (*fresh herbs, roasted peppers, sautéed onion*)

**Roasted Vegetables** (*balsamic glaze*)

**Broccolini** (*sea salt*)

**FivePine Mac'n'Cheese** (*add \$2.00*)

### ENTRÉES

**Grilled Chicken** (*marionberry beurre blanc*)

**Marinated Tri-Tip** (*roasted garlic demi-glace OR bacon caramelized onions*)

**Breast of Chicken** (*served on a bed of apple, topped with toasted almonds and bleu cheese*)

**Cumin-Coriander Rubbed Flank Steak** (*jalapeño corn relish*)

**Seared Salmon** (*cilantro chimichurri*)

**Prime Rib of Beef** (*garlic rubbed, horseradish cream - add \$7.00 per person*)

**Sautéed Prawns** (*fresh herbs, butter, lemon*)

**Snapper** (*red pepper and herb coulis*)

**Beef Short Rib** (*red wine and rosemary braised*)

**Lamb** (*garlic lemon gremolata*)

**Tenderloin of Pork** (*herb crust, orange-thyme glaze*)

**Linguine Pasta** (*bacon, sliced chicken, parmesan alfredo, artichoke hearts, sun-dried tomatoes*)

**Gnocchi** (*sautéed mushrooms, sage butter*)

**Strawberry Spinach Salad** (*Spring*)

**Caprese Salad** (*Summer*)

**Watermelon Mint Salad** (*Summer*)

**Roasted Beet Salad** (*Fall and Winter*)

**German Potato Salad** (*Winter*)

## Dinner Options

### B U F F E T

Add an additional side or salad ..... \$8.00 PER PERSON

Add an additional entrée ..... \$15.00 PER PERSON

#### Children's Pricing for Buffet

Ages 0-5 ..... NO CHARGE

Ages 6-12 ..... 50% OF ADULT PRICE

### F A M I L Y   S T Y L E   D I N N E R

Dinner is served to each table in three courses. Available for groups of 125 or less.

**Your Choice from the "FivePine Dinner Buffet" of:**

- One Salad
- Two Entrées
- Two Sides

**\$15.00 PER PERSON UPGRADE**

### P L A T E D   D I N N E R

Salad and Dinner Courses served to the individual guest. Available for groups of 125 or less.

**Custom menu selections required.**

**\$20.00 PER PERSON UPGRADE**

The image shows three glasses of iced coffee with black straws on a wooden tray. A hand with red nail polish is holding one of the glasses. The background is blurred, showing people in a social setting. The text "BEVERAGE OPTIONS" is overlaid in the center in a bold, white, sans-serif font.

# BEVERAGE OPTIONS

# Non-Alcoholic Beverages

## FIVEPINE COFFEE STATIONS

**Original Coffee Station** ..... **\$2.00 PER PERSON**

Includes FivePine Blend from Sisters Coffee, Organic Numi Teas, Half & Half, Sugar

**Deluxe Coffee Station** ..... **\$5.00 PER PERSON**

Includes everything from Original Coffee Station plus Creamy Hot Cocoa, Flavored Creamers, Fresh Vanilla Whipped Cream, Mini Marshmallows, Sprinkles, Cocoa and Cinnamon Powder

*All coffee station prices are based upon final adult guest count*

## INFUSED WATER STATION

Trio of Infused Waters - Cucumber, Lemon, Watermelon

**\$4.00 PER PERSON**

*Price based upon final adult guest count*

# Bar Service

Whether hosted or provided as a no-host service, we offer a selection of bar service options to fit your needs. FivePine Catering is the sole liquor license holder for FivePine Conference Center and is responsible, in accordance with Oregon Liquor Control Commissions, for the administration of the sales and service of all alcoholic beverages within this venue.

## H O S T E D B A R

All beverages will be charged per drink plus a 20% service charge applied to the master bill at the conclusion of the event.

## N O - H O S T B A R

All beverages will be charged per drink on an individual basis.

## P A R T I A L L Y H O S T E D

Beer and Wine hosted and charged to master bill. Liquor beverages are the responsibility of the individual guest.

**If you request a second bar, there is a \$150.00 set-up fee. If a full bar is requested in any room other than the South Sister, there is an automatic \$150.00 fee.**

- FivePine reserves the right at their discretion to limit bar sales or close the bar for your guests' safety.
- Maximum bar service is 6 hours.
- Last call is 30 minutes prior to the conclusion of the event
- Any unopened wine that has been pre-purchased will be available to the host to take home.



# Bar Service

## W I N E

Samuel Robert Pinot Gris .....	\$23.00
Samuel Robert Pinot Noir .....	\$23.00
Samuel Robert Rose .....	\$23.00
Chateau Ste. Michelle Cabernet .....	\$31.00
Chateau Ste. Michelle Merlot .....	\$31.00
Chateau Ste. Michelle Chardonnay .....	\$31.00
Domaine Ste. Michelle Brut .....	\$31.00

**The host may bring in wine to be served at the event. A corkage fee will be charged for every bottle opened during the function. \$18.00 for Standard 750 ml Bottle.**

***Boxed wine is not permitted.***

## B E E R

**We feature Three Creeks Brewing Co.**

FivePine Chocolate Porter, Crowdpleaser IPA, Hoodoo Voodoo IPA, Knotty Blonde

Draft Beer .....	\$5.00 PER GLASS
1/2 Barrel - Full Keg ( <i>serves approximately 130 glasses</i> ) .....	\$450.00
1/6 Barrel - Cylinder ( <i>serves approximately 45 glasses</i> ) .....	\$200.00

**Additional Mico Brews available by request. Some specialty kegs may vary in price.**

1/2 Barrel - Full Keg ( <i>serves approximately 130 glasses</i> ) .....	\$500.00
1/6 Barrel - Cylinder ( <i>serves approximately 45 glasses</i> ) .....	\$225.00
Domestic Kegs .....	\$225.00
<i>(Coors, Budweiser, etc.)</i>	

***FivePine can tap two kegs at a time. Additional taps are \$50.00 each.***

## C O C K T A I L S

Well Brands .....	\$8.00
Call Brands .....	\$10.00
Premium Brands .....	\$12.00
Specialty Brands .....	\$14.00

# Liquor

## WELL (\$ 8 )

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Old Crow Bourbon  
Seagrams Vodka  
Seagrams Gin  
Black Velvet Whiskey  
Pancho Villa Tequila  
Ronrico Rum  
Scoresby Scotch

## PREMIUM (\$ 12 )

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Grey Goose Vodka  
Tanqueray No. 10  
Jameson Irish Whiskey  
Makers Mark Bourbon  
Chivas Regal Scotch  
1800 Tequila

## CALL (\$ 10 )

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Crater Lake Vodka (Bend, OR)  
Crater Lake Gin (Bend, OR)  
Absolute Vodka  
Jack Daniels  
Pendleton Whiskey  
Fireball Whiskey  
Cuervo Gold Tequila  
Malibu Rum  
Myers Rum  
Captain Morgan Rum  
Duggan's Dew Scotch

## SPECIALTY (\$ 14 )

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Patron Tequila  
Glenmorangie Single Malt 10 Year