



6 Marine Drive, Boardman, OR 97818
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www.riverlodgeandgrill.com

Weddings at the River Lodge & Grill

It's the most exciting time of your life—you deserve enchantment and magic. Moreover, you're entitled to peace of mind when crafting your celebration. With our experience and commitment to deliver top notch weddings, you can rest assured that every detail will be thoughtfully handled.

A blend of classic northwest fresh and American cuisine, using fresh local products when available prepared and served just for you. Our team will take care of every detail, including a customized menu if that's what your needs require. To ensure that we provide you and your guests with the finest and freshest flavors, seasonal menu items are subject to substitutions.

The picturesque location and lodge design of the River Lodge & Grill make it the perfect location to host your wedding, reception, rehearsal dinner or celebration. With full catering available and beautiful indoor and outdoor spaces capable of accommodating up to 100 guests, the Lodge is the best choice for your special day.



Revised October 2010



Wedding Package

Reception Hors d'Oeuvres

Option 1

Minimum 20 guests

- Seasonal Fresh Fruit Platter
- Seasonal Vegetable Crudités Served with Ranch Dipping Sauce
- Tortilla Chips with Salsa
- Queso Sticks with Salsa and Sour Cream
- \$8.00 per guest

Option 2

Minimum 20 guests

- Seasonal Fresh Fruit Platter
- Seasonal Vegetable Crudités Served with Ranch Dipping Sauce
- Rolled Meat & Cheese Trays - Ham, Turkey, Cheddar and Monterey Jack
- Assorted Crackers
- \$11.00 per guest

Al a Carte

Small orders serve 25 guests, Medium serves 50 and Large serves 75

COLD APPETIZERS

	Small	Medium	Large
Tortilla Chips with Salsa	\$37.00	\$62.00	\$75.00
Cheese Tray with Assorted Crackers	\$75.00	\$125.00	\$150.00
Seasonal Fresh Fruit Platter	\$40.00	\$65.00	\$80.00
Seasonal Vegetable Crudités with Dipping Sauce	\$37.00	\$62.00	\$75.00
Rolled Meat & Cheese Tray	\$112.00	\$187.00	\$225.00
Turkey Wraps	\$112.00	\$200.00	\$275.00

HOT APPETIZERS

Queso Sticks with Salsa and Sour Cream	\$40.00	\$65.00	\$80.00
Hawaiian Chicken Kabobs w/ Sweet & Sour Sauce	\$112.00	\$187.00	\$250.00
Sweet & Sour Meat Balls	\$75.00	\$138.00	\$187.00
Spinach Dip with Assorted Crackers	\$37.50	\$62.50	\$75.00
BBQ Chicken Wings	\$75.00	\$138.00	\$187.00



Plated Options

Starters

Please Select One for all your Guests to Enjoy

Lodge House Salad

Tomato, Cucumbers and Croutons with your choice of dressing

Bowl of Daily Soup

with House Bread and Butter

Entrée

Please Select One for all your Guests to Enjoy

Cheese Ravioli

Round jumbo pasta pillow filled with a ricotta cheese blend tossed in our own marinara sauce sprinkled with parmesan cheese

18.95

Chicken Parmesan

A breaded chicken breast topped with marinara and parmesan cheese served with spaghetti and seasonal vegetables

18.95

Wild Alaskan Sockeye Salmon

Grilled to perfection served with rice pilaf and seasonal vegetables

24.95

Slow Cooked Prime Rib

With sautéed mushrooms served with baked potato and seasonal vegetables

23.95



Buffet Options

Texas Spread

House Made Coleslaw
Barbecued Baked Beans
Barbecued Chicken Breast
Barbecued Beef Brisket
Seasonal Mashed Potatoes
Seasonal Fruit
\$18.95 per person

Little Italy

Garden Salad
Cheese Ravioli with Marinara and Parmesan Cheese
Traditional Chicken Parmesan served with Spaghetti
Seasonal Vegetables
Garlic Bread
\$21.95 per person

Surf & Turf

Lodge House Salad
Wild Alaskan Sockeye Salmon
Slow Roasted Prime Rib
Rice Pilaf
Seasonal Vegetables
House Bread
\$29.95 per person



Beverage Menu

Sparkling Toast

Sparkling Cider Toast - 8.00 per bottle
Sparkling Wine Toast - 12.00 per bottle

White Wines

Beringer, White Zinfandel, California	24.00
Chateau Ste. Michelle, Riesling, Columbia Valley, WA	26.00
Eola Hills, Pinot Gris, Willamette Valley, OR	28.00
Hogue, Chardonnay, Columbia Valley, WA	28.00
Snoqualmie, Sauvignon Blanc, Columbia Valley, WA	26.00

Red Wines

14 Hands, Merlot, Washington	28.00
Columbia Crest, Grand Estates, Cabernet Sauvignon, WA	30.00
Mirassou, Pinot Noir, California	30.00
Terra Blanca, Killer Red Syrah, Washington	28.00
Ravenswood, Zinfandel, California	28.00