



Wedding Package

Included

of Items Needed

- Upgraded Dinnerware for 190 People
 - Wine Glass _____
 - Beer/Water Glass _____
 - Dinner Plate _____
 - Salad Plate _____
 - Bowl _____
 - Fitted Table Covers (For Round Tables) _____
- 25 5' Diameter Round Tables (Seat 8) _____
- 20 8' Long Rectangular Tables (Seat 10) _____
- 175 Basic Chairs _____
- 20 Upgraded Black Wooden Chairs _____
- Use of Additional Sound Equipment _____
- Lodging for up to 125 People _____
- External/Extra Sound Equipment Y / N
- Projector Y / N
- Access to the Doig Cabin as the Honeymoon/Bridal Suite Y / N
- Early Check-in Time of 12PM Y / N
- Late Check-out Time of 2PM Y / N

Pricing

- 1 Night Wedding Rental \$4,000
- 2 Night Wedding Rental \$5,500

In addition to the items listed above, your wedding package will include two 2 hour site visits, accompanied by an MHKC Staff Member, scheduling dependent upon staff and camp availability. During your event weekend, one dedicated staff member that will be available to assist with any camp related wedding party needs or questions. Our onsite staff will be available the day of the wedding from 8AM-8PM. After 8PM our onsite staff will be available for emergency situations only. The Camp observes quiet hours from 10pm to 7am. We recognize that your wedding festivities may continue beyond 10pm and therefore will not strictly enforce our quiet hours. We do reserve the right to ask you and/or your guests to respectfully respond to any requests from staff to lower your

PORTLAND OFFICE
10725 SW Barbur Blvd, Suite 50
Portland, OR 97219
p 503 452 7416 f 503 452 0062

CAMPSITE
US Forest Service Rd 2639
83500 E Kiwanis Camp Rd
Government Camp, OR 97028
p 503 272 3288 f 503 272 0260



volume or cease/adjust any activity that MHKC deems inappropriate or dangerous. In choosing the Mt. Hood Kiwanis Camp for your wedding venue you will have access to all of the items listed above. You may choose to use/not use any of those items listed above. Any changes to the items you choose to use must be communicated to MHKC Staff 2 weeks prior to your wedding. Choosing to not use items will not affect the pricing of your wedding package. By signing this document, I understand the rules and terms of holding my Wedding with the Mt. Hood Kiwanis Camp.

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www.mhkc.org

MHKC Wedding Menu

Let Mt. Hood Kiwanis Camp take care of your reception meal with one of our sophisticated, delicious, and high quality meals. With his 10+ years of experience in resorts, restaurants, and aboard tall ships, our chef has the skills and knowledge to provide a wonderful meal on your wedding day. Our wedding entrées include your choice of 2 sides and 1 specialty salad. All wedding meals are served buffet style and prices listed are a per guest rate.

Entrées

Vegetable Lasagna with Sliced Linguica \$12.00

Layered ricotta, mozzarella, and Romano cheeses, tender carrots, broccoli, and spinach, and perfectly cooked lasagna noodles served alongside pan seared Linguica (Italian Sausage). We recommend pairing this feast with our fresh bread sticks and marinara sauce, fettuccini alfredo, and kale Caesar salad.

BBQ Sliders \$14.00

Your guests will have the choice between slow cooked pulled pork, moist shredded chicken, and mouthwatering brisket. Served with warm rolls, homemade BBQ sauce, and fresh Cole Slaw. Our Chef recommends our fresh corn on the cob, roasted baby potatoes, and classic macaroni and potato salads to accompany this tasty, casual wedding meal.

Hula Chicken \$17.00

This Island twist on chicken cordon bleu. A 6 oz. chicken breast, layered with sliced ham, pineapple rings, ricotta, and cheddar cheese, wrapped in bacon and drizzled with sweet and tangy BBQ sauce. We recommend enjoying your entre with oven roasted baby potatoes, garlic herb and cheese dinner rolls, and macaroni salad.

Prime Rib \$18.00

Traditional wedding dinner of tender prime rib is cooked to your liking and served with homemade horseradish. We recommend teaming up this classic meal with our fluffy mashed potatoes and gravy, garlic and herb dinner roll, and our Broccoli Waldorf Salad.

Taqueria Bar

\$19.00

Your choice of two taco fillings (ground beef, carne asada, shredded pork, shredded chicken, and seasoned tofu with peppers, onions, and mushrooms), your choice of Spanish or cilantro lime rice, and your choice of two homemade salsas. Your meal also includes corn and flour tortillas, chips, sour cream, shredded cheese, and shredded lettuce. This meal also includes cheese quesadillas for the kids!

**(Side dishes and specialty salad already included)*

Beef Brisket and Pork Ribs

\$20.00

Tender cuts of slow cooked beef brisket and bone-in pork ribs. We recommend trying our fresh corn on the cob, seasoned red and yellow baby potatoes with peppers and onions, and cucumber salad.

Flat Iron Steak and Roasted Chicken

\$20.00

Enjoy pan seared flat iron steak and oven roasted lemon pepper chicken. We recommend teaming this wedding dinner with long grain wild rice, garlic herb and cheese dinner rolls, and carrot and raisin salad.

Crusted Salmon with Coconut Sauce

\$21.00

6 oz. salmon fillets encrusted in panko bread crumbs, herbs, and spices served with a coconut cream sauce. This Northwest specialty pairs perfectly with our lemon pepper rice, garlic herb and cheese dinner rolls, and Asian inspired noodle salad.

Mini Calzones, Shrimp Cocktail, and Salmon Platter

\$22.00

Handmade mini calzones of your choosing, tender jumbo shrimp with homemade cocktail sauce, and baked salmon platter with assorted crackers and cheeses. We recommend trying our breadsticks with homemade cheese sauce, chips, salsa, and sour cream, and our vegetable quinoa salad.

Sides (Pick 2)

- ❖ *Roasted Baby Potatoes*
- ❖ *Fresh Corn on the Cob*
- ❖ *Sautéed Red and Yellow Potatoes with Red Peppers and Onions*
- ❖ *Creamy Fettuccini Alfredo*
- ❖ *Tortilla Chips, Fresh Salsa, and Sour Cream*
- ❖ *Fresh Bread Sticks and Homemade Cheese Sauce or Marinara*
- ❖ *Mashed Potatoes and Homemade Gravy*
- ❖ *Garlic Herb and Cheese Dinner Rolls*
- ❖ *Long Grained Wild Rice*
- ❖ *Lemon Pepper Rice*
- ❖ *12 Item Salad Bar (Takes the Place of 2 Sides or 1 Side and 1 Specialty Salad)*

Specialty Salads (Pick 1)

- ❖ *Kale Caesar Salad with Homemade Croutons*
- ❖ *Traditional Macaroni and Potato Salad*
- ❖ *Cucumber Salad*
- ❖ *Broccoli Waldorf Salad*
- ❖ *Ambrosia Salad*
- ❖ *Carrot and Raisin Salad*
- ❖ *Asian Inspired Noodle Salad*
- ❖ *Roasted Vegetable Quinoa Salad*