

OREGON
BRIDE
MAGAZINE
BEST
of
2010
2011
2012
2014
2016



ABERNETHY

CENTER

Wedding Pricing



606 15th Street • Oregon City, Oregon 97045
Phone 503.722.9400 • Fax 503.722.5377
weddings@abernethycenter.com

WWW.ABERNETHYCENTER.COM



Thank you for your interest in Abernethy Center!

Included in all packages:

Abernethy Center is happy to quote alternate menus, design menus for specific dietary requests (gluten free, vegan, paleo) or customize packages to suit your needs.

- **Timeline:** Events include 5 event hours with 2 pre-event hours.
- **Linens:** Linen tablecloths and napkins are available in a variety of textures and colors.
- **China:** All china, glassware and flatware is provided for your menu, beverage and bar selections.
- **Water:** Served in glass goblet at each place setting.
- **Tables/Chairs:** All tables and Chairs are included in catering packages.
- **Wedding party room service:** A light array of mess-free snacks and formal toast for you and your wedding party.
 - Ask your Event Specialist about upgraded room service packages
- **Cake Cutting Service:** Your cake will be cut, plated and served to each guest table. We will provide a cake knife and server, complimentary toasting flutes, and choice of champagne or sparkling cider for the bride and groom.
- **Coordination**
 - Pre-event: A details appointment is scheduled with your event specialist prior to your event at which time we address the timeline, menu, bar, linen, accessory choices, layout and create a catering contract for your wedding.
 - Ceremony: A Ceremony Specialist will be present to run your ceremony as well as provide guidance throughout your formalities.
- **Event Staff:** chefs, servers, and set-up/clean-up crews are provided, as well as all set-up and break-down of all tables, chairs and dancefloor. In addition to your Ceremony Specialist, an Event Manager is also appointed to lead our event staff, ensuring that all pre-discussed details are executed according to your catering contract.
- **Additional Amenities:** Complimentary designated off-street parking for you and your guests and use of designated wedding suites. 1 hour complimentary rehearsal (time scheduled 6 weeks prior to wedding).



Site Rental Rates

- In Abigail's Garden, May - September 11:00 PM is the latest departure and in October 10:00 PM is latest departure.

In the Ballroom, 12:00 AM (Midnight) is the latest departure. -

- Outdoor Garden Venues only open May thru October -

June - September

Saturday

Brunch 8 am - 2 pm	\$3500
7 hours of your choice	\$5500

Sunday

Brunch 8 am - 2 pm	\$2500
7 hours of your choice	\$4500

Friday

7 hours of your choice	\$4500
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Monday - Thursday

7 hours of your choice	\$2000
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May and October

Saturday

Brunch 8 am - 2 pm	\$2500
7 hours of your choice	\$4000

Sunday

Brunch 8 am - 2 pm	\$2000
7 hours of your choice	\$3000

Friday

7 hours of your choice	\$3000
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Monday - Thursday

7 hours of your choice	\$2000
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November - April

Saturday

Brunch 8 am - 2 pm	\$2000
7 hours of your choice	\$2500

Sunday

Brunch 8 am - 2 pm	\$1500
7 hours of your choice	\$2000

Friday

7 hours of your choice	\$2000
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Monday - Thursday

7 hours of your choice	\$1500
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Brunch Packages

A close-up photograph of a pine branch with several brown pine cones and green needles. The background is softly blurred.

Pine

• \$27/pp buffet •

CATERING SERVICES

- Four brunch menu selections

DECOR

- Linen tablecloths and napkins in select colors and folds

A photograph of a maple tree with vibrant yellow autumn leaves against a clear blue sky. The tree's branches are silhouetted against the foliage.

Maple

• \$40/pp buffet •

CATERING SERVICES

- Five brunch menu selections

DECOR

- Floor-length linen tablecloths and napkins in classic colors

A close-up photograph of an oak branch with green leaves and several acorns. The lighting is soft, highlighting the textures of the leaves and the acorns.

Oak

• \$55/pp buffet •

CATERING SERVICES

- Seven brunch menu selections
- Formal champagne and sparkling cider toast

DECOR

- Plate chargers in gold or silver
- Floor-length linen tablecloths and napkins in solid classic colors

Dinner Packages

Evergreen

\$31/pp buffet • \$35/pp family style* • \$38/pp plated

CATERING SERVICES

- Chef's choice freshly-baked bread
- One entrée selection:
 - chicken
 - vegetarian
 - pork
- Two accompaniment selections:
 - salad
 - risotto
 - vegetable
 - pasta
 - rice
 - potato

DECOR

- Standard linen tablecloths and napkins

Cedar

\$47/pp buffet • \$51/pp family style* • \$54/pp plated

CATERING SERVICES

- One stationed hors d'oeuvre selection
- Chef's choice freshly-baked bread
- Two entrée selections:
 - chicken
 - vegetarian
 - pork
- Three accompaniment selections:
 - salad
 - risotto
 - vegetable
 - pasta
 - rice
 - potato

DECOR

- Standard linen tablecloths and napkins

Madrona

\$62/pp buffet • \$66/pp family style* • \$69/pp plated

CATERING SERVICES

- Two stationed hors d'oeuvre selections
- Chef's choice freshly-baked bread
- Two entrée selections:
 - chicken
 - vegetarian
 - pork
 - seafood
 - beef
 - chef-carved
- Three accompaniment selections:
 - salad
 - risotto
 - vegetable
 - pasta
 - rice
 - potato

DECOR

- Floor-length linen tablecloths and napkins in solid classic colors

SPECIAL TOUCHES

- Formal champagne and sparkling cider toast

Willow

\$77/pp buffet • \$81/pp family style* • \$84/pp plated

CATERING SERVICES

- Premium Room Service
- One tray-passed hors d'oeuvre selection
- Two stationed hors d'oeuvres selections
- Artisan Baked Bread
- Two entrée selections:
 - chicken
 - vegetarian
 - pork
 - seafood
 - beef
 - chef-carved
- Three accompaniment selections:
 - salad
 - risotto
 - vegetable
 - pasta
 - rice
 - potato
- Chocolate-dipped strawberries

HOURS

- 2 additional Pre-Event Hours

DECOR

- Plate chargers in gold or silver
- Floor-length linen tablecloths and napkins in premium colors

SPECIAL TOUCHES

- Formal champagne and sparkling cider toast

*Family Style Service limited to parties of up to 100 guests

Brunch Menu Selections

Starters

- Smoked salmon display w/cream cheese, red onions, capers and crumbled hard-boiled egg, served with bagel chips
- Mini quiches
- Variety of mini muffins, pastries, croissants and scones
- Seasonal fresh fruit display GF
- Heirloom tomato salad with first-pressed olive oil, sea salt and a balsamic glaze

Egg Dishes

- Traditional Eggs Benedict with Canadian bacon and house made hollandaise sauce
- Eggs Benedict with sautéed spinach, mushroom and tomato with house made hollandaise sauce V
- Brunch enchiladas with ham, green onions, bell peppers, scrambled eggs and cheddar
- Scrambled eggs with cheddar cheese and chives (add smoked salmon \$1.50/pp) GF
- Seasonal vegetable goat cheese frittata V ◇

Potatoes

- Traditional red skin potato salad V GF
- Hash Browns GF
- Roasted rosemary redskin potatoes GF
- Herb roasted medley of sweet, red and Yukon gold potatoes GF ◇
- Corned beef hash with Dijon crème fraiche GF ◇
- Smoked salmon hash with horseradish crème fraiche

Meat

- Pork Sausage links
- Sundried tomato and chicken sausage ◇
- Apple-smoked bacon GF
- Honey-baked ham GF
- Grilled chorizo GF
- Chicken fried chicken

From the Griddle

- Homemade pancakes with butter, pure maple syrup and choice of blueberries, strawberries or marionberries
- French toast with orange bourbon butter, pure maple syrup, spiced pecans and fresh sliced bananas
- Country waffles with butter, pure maple syrup, and fresh strawberries
- Ricotta cheese blintzes with berry compote V
- Biscuits and country gravy

Action Stations

Supplement your brunch buffet with an action station (\$125 Chef fee)

Omelet Station \$6/pp

- Chef-prepared creations featuring ham, bacon, mushrooms, assorted peppers, spinach, tomatoes, green onions and Swiss and cheddar cheese (egg-white omelets available)

Waffle Station \$6/pp

- Fresh waffles made to order featuring butter, pure maple syrup, fresh berry compote, whipped cream and pecans

Carving Station \$8/pp

- Chef-carved pit ham GF
- Prime Rib GF
- Leg of lamb GF

Hors d'oeuvre Selections

Chilled

Tray-passable or Stationed

- Basil pesto antipasto skewers with mozzarella, sundried tomatos, kalamata olives and artichoke hearts V GF
- Tomato bruschetta with chopped roma tomato, basil and roasted garlic on a crostini V ◇
- Lobster bouchées with Maine lobster, celery, sweet onions and Granny-Smith apples, served inside puff-pastry shells
- Steamed asparagus wrapped in peppered cream cheese and roast Northwest beef GF
- Char grilled tiger prawns with tequila lime crème fraiche GF ◇
- Strawberry firefly tart with mascarpone cheese and balsamic reduction V ◇
- Chicken Salad on Pate a Choux with Artichoke, Bacon, Onions, and Celery

Stationed only

- Seasonal fresh fruit V GF
- Vegetable crudité display with ranch and sundried tomato dips V GF
- Domestic and international cheese display, served with assorted crackers V
- Antipasto display with assorted marinated vegetables, olives and cured meats, served with assorted crackers
- Shrimp cocktail GF ◇
- Bruschetta bar with roasted garlic artichoke, country olive and tomato basil tapenades V ◇
- Hummus bar with sundried tomato, roasted garlic and basil hummus, served with pita crisps V ◇

Warm

Tray-passable or Stationed

- Twice-baked baby red potatoes with chives, cheddar cheese and bacon GF
- Stuffed mushrooms with italian sausage GF ◇
- Mini beef sliders with onions, gorgonzola and herb aioli
- Mini BBQ beef brisket slider
- Wild mushroom tart with swiss cheese, mushrooms, shallots and port wine
- Gyro Canape with spiced beef, hummus, tomato, cucumber, feta, and Tziki
- Rueben Bite with cornzo beef, swiss, sauerkraut, thousand island dressing on rocktail rye
- Shrimp Gritz Poppers with cajun remoulade

Stationed only

- Szechuan beef skewers 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 ◇
- Crispy Fried Cheese Ravioli with house made marinara sauce and asiago shavings V
- Fresh Oregon Dungeness crab cakes with sweet green onion aioli ◇ MP

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

V = Ovo-Lacto Vegetarian (please inquire about vegan options or other menu items that can be prepared vegetarian)

GF = Gluten Free ◇ = Chef's Choice MP = Market Price DF=Dairy Free



Accompaniment Selections

Salads

- Cucumber, dill and sweet onion salad on spicy greens with lemon vinaigrette V GF
- Iceberg wedge salad with applewood smoked bacon, diced tomatoes, Gorgonzola crumbles and creamy chive ranch dressing GF
- Spinach salad served with hearts of palm, red onion, artichoke hearts, segmented oranges, crumbled chèvre and a citrus vinaigrette V GF ◇
- Abernethy Caesar salad with parmesan cheese, croutons, fresh-cut lemon and a creamy Caesar dressing
- Abernethy garden salad with a variety of seasonal vegetables, served with croutons on the side and choice of two dressings (creamy chive ranch, blue cheese, raspberry or balsamic vinaigrette, creamy Italian, parmesan peppercorn) V GF
- Wild field greens salad with pears, gorgonzola, red onions, candied pecans and balsamic vinaigrette V GF
- Shaved fennel and watermelon salad with mixed greens and balsamic vinaigrette V GF ◇
- Mixed Berry Salad with strawberries and blueberries on sweet mesclun mix, toasted almonds, blue cheese crumbles, and honey balsamic dressing V GF

Vegetables

- Seasonal oven roasted vegetables tossed in olive oil, salt, pepper and garlic V GF ◇
- Honey-apple glazed carrots V GF
- Blue Lake green beans with caramelized onions V GF
- Asparagus with hollandaise sauce (add'l \$1/pp Sept-April) V GF
- Sautéed brussels sprouts with bacon, onions and Reggiano cheese GF

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Potatoes

- Smoked gouda and roasted garlic-smashed potatoes V GF ◇
- Loaded smashed potato croquette with applewood smoked bacon, cheddar cheese, chives and topped with sour cream
- Scalloped potatoes with garlic cream sauce and asiago cheese V GF
- Herb roasted fingerling potatoes with caramelized onions GF
- Rosemary and garlic-smashed baby red potatoes

Pasta

- Penne pasta with sundried tomato basil pesto V ◇
- Cheese tortellini with artichoke hearts, spinach chiffonade in a red pepper cream sauce V
- Five-cheese macaroni (with or without applewood smoked bacon) V
- Spinach and artichoke ravioli with lemon, leek and caper sauce V

Rice

- Wild rice pilaf with butternut squash and leeks V GF ◇
- Herbed basmati rice with green onions, toasted pine nuts and parmesan cheese V GF
- Cilantro Lime Rice V GF
- Roasted Red Pepper Rice with tomato V GF

Risotto Cakes

- Wild mushroom risotto cakes with white truffle balsamic glaze V
- Butternut squash risotto cakes with parsley pesto V ◇
- Avocado risotto cake with cilantro pesto V

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Dinner Entrée Selections

Chicken

- Siracha marinated chicken with sauteed lemongrass and shitaki mushrooms, garnished with cilantro ◇
- Braised Northwest chicken breast with a bourbon peach compote GF
- Open faced chicken cordon bleu with black forest ham, Emmentaler Swiss and a Dijon mustard cream sauce GF
- Seared Northwest chicken breast with roasted shallot jus GF
- Oven roasted Apricot Glazed airline Chicken Breast
- Caprese chicken with fresh mozzarella, micro-basil, vine ripened tomatoes, olive oil, fleur de sal and balsamic glaze* GF ◇

Pork

- Pepper-crust pork tenderloin with marinated peaches in a pinot noir glaze GF ◇
- Smoked garlic-roasted pork loin with sweet onion BBQ sauce
- Northwest farm-raised pork loin, house-smoked with fire roasted apples and Oregon blue cheese GF
- Herb marinated pork tenderloin with roasted-garlic butter GF

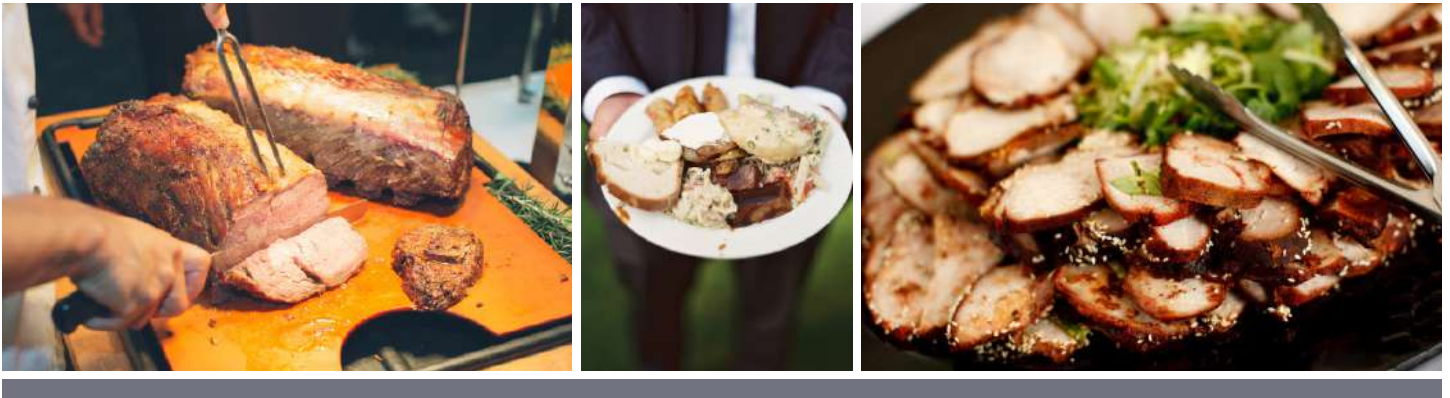
Vegetarian

- Fresh wild mushroom ravioli in a basil cream sauce V ◇
- Vegetarian zucchini noodle lasagna with seasonal vegetables, house-made roasted tomato sauce with mozzarella and ricotta cheese V GF
- Smoked sweet peppers stuffed with quinoa, oven-roasted vegetables and topped with house-roasted tomato sauce V GF
- Conchiglioui (jumbo pasta shells) stuffed with spinach, ricotta and shaved pecorino cheese in a house-roasted tomato sauce V

*Available buffet and family style only

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Fish & Seafood

- Coconut crusted Mahi-Mahi with sweet island relish
- Blackened or Grilled Rock Fish with charred corn, tomatoes, cucumbers, red onions, and mango relish GF
- Shrimp Fettucine with parmesan garlic alfredo sauce
- Northwest cedar plank salmon prepared with your choice of:
 - Basil pesto GF
 - Lemon dilled caper sauce GF ◇
 - Honey bourbon glaze
 - Lemon drizzle and house made tartar sauce GF

Beef

- Grilled flank steak served with Jack Daniel's bourbon butter GF *
- Grilled tenderloin with lemon, garlic and parsley butter GF *
- Guinness marinated New York strip steak with Camembert honey butter *
- Smoked brisket with housemade BBQ sauce and ale-braised collard greens ◇

Chef-carved Buffet Selections

- Baron of beef au jus with horseradish cream GF *
- Beef tenderloin with sauce béarnaise and sautéed mushrooms GF *
- Roast prime rib with horseradish cream and au jus GF (add'l \$1/pp) ◇ *

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Chocolate Fountain

Includes:

- Fountain rental
- Set-up & clean-up
- 2.5 hour flow time
- Belgium dark chocolate
- Dipping items: rice crispy squares, graham crackers, marshmallows, and strawberries

For up to 100 guests	\$450
For up to 200 guests	\$595
Each additional person over 200	\$5/pp

Late Night Bites

Must be purchased in addition to basic service package
 Must be purchased in 50 person increments

Mini Macaroni and Cheese Cups	\$4/pp
Tater Tot Bar	\$3/pp
Original and sweet potato tater tots. Includes three dipping sauces: chipotle ketchup, garlic aioli & creamy ranch GF		
Tomato Basil Soup Shooters	\$4/pp
Served with mini asiago grilled cheese sandwiches		
Mini Beef Sliders	\$5/pp
With grilled onions, gorgonzola and herb aioli		
Mexicali Express	\$5/pp
House made tortilla chips, red salsa, salsa verde, guacamole and cheese quesadillas		
Late Night Pizza Bar	\$5/pp
Assorted mini pizzas including the following three selections: four cheese, pepperoni, and sausage, mushroom, and onion.		
S'mores Bar	\$4.5/pp
Graham crackers, marshmallows and Hershey's chocolate with roasting station		



Non-Alcoholic Beverage Selections

A la Carte Beverages

Regular Lemonade	\$2/pp
Iced Tea	\$2/pp
Assorted Canned Sodas	\$3/pp
Regular and Decaf Coffee.	\$2/pp

Stationed Berry Lemonade Stand

Featuring strawberry, peach, and regular lemonade
 Standard set-up fee (up to 100 guests) . . . \$450
 Each additional guest over 100 \$3



Alcoholic Beverage Selections

Full-service Bar

Featuring locally crafted beer, wine and distilled spirits

Standard set-up fee (up to 100 guests) . . . \$300

- One bartender, bar set-up & clean-up
- Glassware, cocktail napkins & garnishes
- Tray-passed drinks until your formal introduction (applies to hosted or partially-hosted bars only)

Bartender(s)/bar-back(s) are required as follows:

Bartender/bar-back for ea. add'l 100 guests \$150

Alcoholic Beverages Provided at Bar:

Beer \$6/pint

- Coors Light
- Coin Toss Nine Eyes IPA
- Coin Toss Golden Ale (may change seasonally)
- 2 Towns Apple Cider
- Seasonal Rotating Stout/Porter
- Pyramid Hefeweizen

Wine \$7-9/glass

- House White
- Pacific Rim Reisling
- Starbarough Savignon Blanc
- Eola Hills Pinot Gris
- House Red
- Eola Hills Pinot Noir
- Pendulum Cabernet Sauvignon

Cocktails \$8-10/drink

- Aviation Gin
- Eastside Distilling Burnside Bourbon
- Eastside Distilling Below Deck Silver Rum
- Eastside Distilling Below Deck Spiced Rum
- Eastside Distilling Potato Vodka
- Hornitos Tequila
- Pendelton Whiskey
- McCarthy's Single Malt Whiskey



Mimosa and Juice Bar

Standard set-up fee (up to 50 guests) \$450

Standard set-up fee (up to 100 guests) . . . \$600

Standard set-up fee (up to 150 guests) . . . \$750

- All Champagne cocktails
- Bar set up/clean-up
- Glassware, cocktail napkins garnishes
- Assortment of fruit juices and purees
- Blackberries, strawberries, peaches and raspberry garnishments.

Additional guests over 150 \$4/pp

Formal Toast

Tray-passed champagne and sparkling cider

When not included in your package \$3/pp

Insurance

Abernethy Center requires proof of a host liquor liability insurance policy when serving alcohol at your event. We require the policy to show Abernethy Center as an additional insured/interest for the day of your event. This coverage can be obtained through your current insurance provider or by visiting the following website: www.theeventhelper.com.



Available in all venues

- Two lapel and one handheld microphone for ceremony voice amplification Included
- Easel \$15/ea

Abigail's Garden

- Gazebo draping (also available in Veiled Garden) \$150
- Silver Chivari Chairs (up to 200) \$5/chair
- Patio paper lantern package \$275
- Lawn games Included
 - Horseshoes & Cornhole
- Tent draping package* \$3750
- Tent heating package Included



Ballroom

- Mahogany chivari chairs (up to 300) Included
- Patio paper lantern package \$275
- Front wall draping \$750
- Sweetheart drape \$400
- LCD projector, screen & column color wash Included

Chapel

- Mahogany chivari chairs (reception only) Included
- 48” wood stained columns (up to 4) \$15/ea
- 65” HD TV Included

Catering Minimum: Catering minimums apply to each event. Please ask your Event Specialist for details.

Catering Minimum: _____

Service Charge: A 22% service charge is applied to all event charges, with the exception of the site rental rate and security deposit and is not reflected on the listed price.

Security/Damage/Cleaning Deposit: Abernethy Center requires a \$500 security deposit -\$400 of which is refundable and \$100 is a non-refundable cleaning fee.

Reservation: Abernethy Center requires 50% of the site rental, a \$500 security deposit and a signed site rental contract to reserve your date.

All prices are subject to change without notice.

