

PERSIMMON COUNTRY CLUB



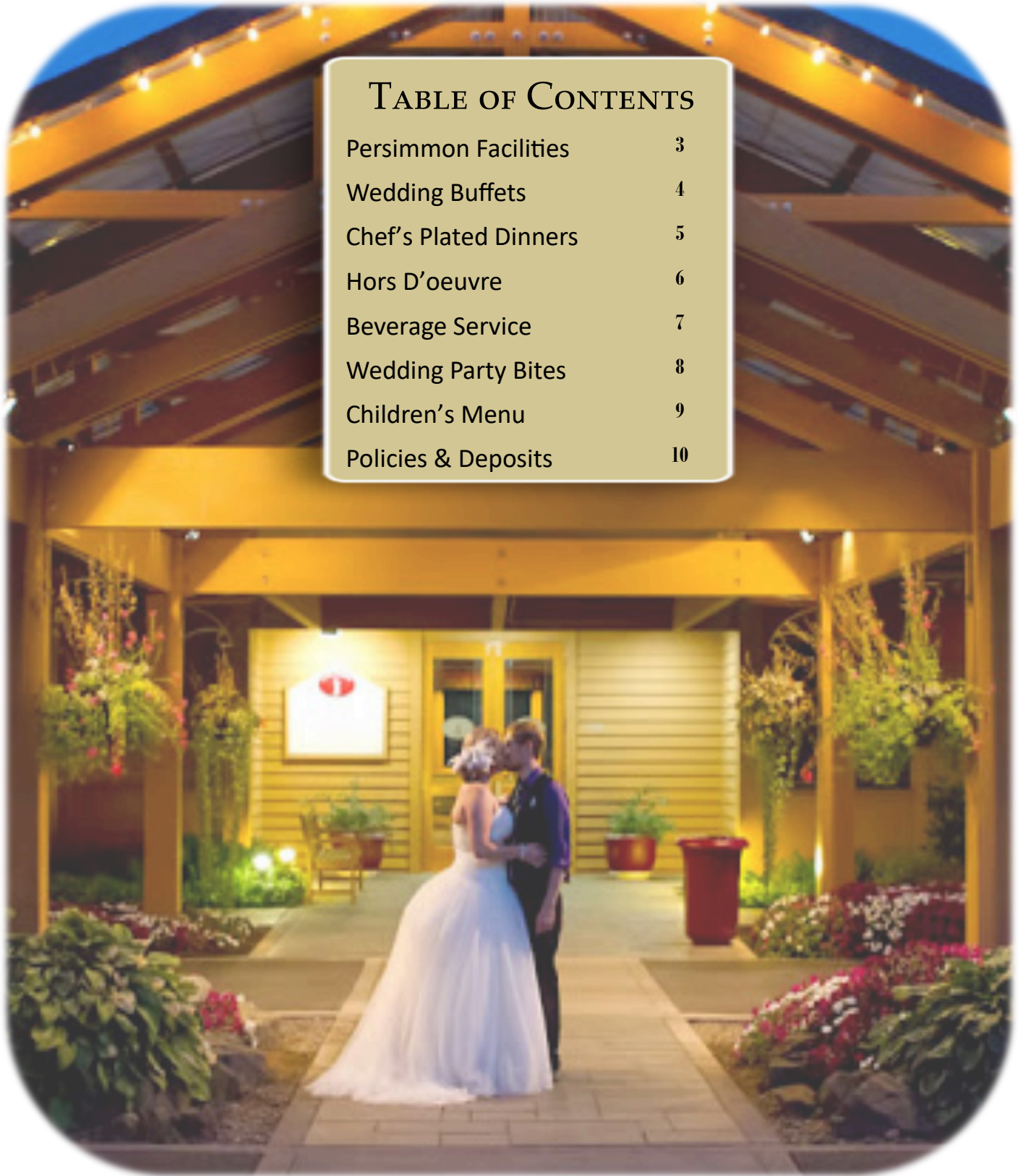
WEDDINGS

500 SE Butler Road Gresham, Oregon 97080

503.674.3235

TABLE OF CONTENTS

Persimmon Facilities	3
Wedding Buffets	4
Chef's Plated Dinners	5
Hors D'oeuvre	6
Beverage Service	7
Wedding Party Bites	8
Children's Menu	9
Policies & Deposits	10



Persimmon Facilities

BANQUET HALL

Includes access to an outdoor covered terrace with bistro lighting and a spectacular view of Mt. Hood. Rental is for a minimum of 5-hour time, plus 4-hour pre-event arrival. Accommodate up to 200 guests. Rental of Venue may proceed as late as 12:00am.


Banquet Hall: \$750 per room

Full Banquet Hall: \$2,250

Outdoor Ceremony Space: \$1000 (\$750 when Full Banquet Hall is rented)

Outdoor patio space includes white folding chairs and choice of arbor.

Venue Amenities



Room Setup and Breakdown	Select Décor & Centerpieces
AV Equipment	Banquet Tables and Chairs
Standard Linens and Napkin Colors	Stage
Flatware, China, and Glassware	Complimentary Parking

Food & Beverage Minimum

25 or less Guests	\$750
26 - 50 Guests	\$1000
51 - 100 Guests	\$1500
100 or more Guests	\$2000

PLEASE INQUIRE ABOUT SPECIAL DIETARY REQUESTS.

ADDITIONAL SERVICES

Heater	\$50 each
10' x 20' Tent	\$300 each
20' x 40' Tent	\$1000

Wedding Buffets

Price per person based on highest priced chosen entree
 *fresh baked bread and butter included



Entrees

SELECT TWO (Additional +\$10)

Chicken Saltimbocca 33
 Chicken breast, fresh sage, prosciutto, swiss cheese, San Marzano tomato sauce

Chicken Marsala 31
 Pan seared chicken breast, mushrooms, espagnole marsala wine sauce

Slow Roasted Salmon 37
 Salmon fillet, celery, onion, bay leaf, apple cider butter sauce

Center Cut Coulotte Sirloin 39
 Grilled beef sirloin with a Pinot Noir demi-glace sauce

Steak Au Poivre 44
 Char- broiled Filet Mignon served with creamy cracked black pepper sauce

Vegetarian Wild Mushroom Risotto 31
 Roasted vegetables, arborio rice, vegetable stock, parmesan cheese

Starch

SELECT ONE (Additional +\$5)

Brown Butter and Sage Mashed Potatoes
 Creamy whipped Russet potatoes infused with brown butter and fresh sage

Roasted Garlic and Herb Red Potatoes
 Baby red potatoes tossed in garlic, thyme, lemon juice, smoked paprika, and seasonings

Wild Rice Pilaf
 Sauteed onion, garlic, celery and carrot mixed with a bistro blend of red rice, brown rice, and red wheat berry

Salad

SELECT ONE (Additional +\$5)

Mixed Green Salad
 Spring mix, cucumber, tomato, carrot, pepitas, assorted dressings

Caesar Salad
 Romaine, parmesan, homestyle croutons, roman caesar dressing

Mediterranean Salad
 Spring mix, cucumbers, tomato, red onion, olives, feta, red wine vinegarett

Bistro Salad
 Spring Mix, dried cranberries, candied walnuts, creamy balsamic dressing

Vegetable

SELECT TWO (Additional +\$5)

Grilled Asparagus
 Tossed in extra virgin olive oil, minced garlic, and clubhouse seasonings

Roasted Green Beans
 Tossed in extra virgin olive oil, minced garlic, lemon juice, and clubhouse seasonings

Roasted Brown Sugar Dill Carrots
 Tossed in brown butter, brown sugar, fresh dill, lemon juice, and clubhouse seasonings

Steamed Broccoli & Cauliflower Blend
 Tossed in clubhouse seasonings



Prices are subject to change without notice.

CHEF'S PLATED DINNERS

Priced per person based on entrée chosen
Served with bread and butter and chefs choice starch and vegetable

AMAZING ENTREES

SELECT ONE (Additional +\$10)

Chicken Saltimbocca 34
Chicken breast, fresh sage, prosciutto, swiss cheese, San Marzano tomato sauce

Chicken Marsala 32
Pan seared chicken breast, mushrooms, espagnole marsala wine sauce

Slow Roasted Salmon 38
Salmon fillet, celery, onion, bay leaf, apple cider butter sauce

Center Cut Coulotte Sirloin 40
Grilled beef sirloin with a Pinot Noir demi-glace sauce

Steak Au Poivre 45
Char- broiled Filet Mignon served with creamy cracked black pepper sauce

Vegetarian Wild Mushroom Risotto 32
Roasted vegetables, arborio rice, vegetable stock, parmesan cheese



SPECIALTY SALADS

Mixed Green Salad
Spring Mix, cucumber, tomato, pepitas, assorted dressings

Caesar Salad
Romaine, Parmesan, sourdough croutons, Roman Caesar dressing

Potato Salad
Red potato, celery, onion, garlic, applewood smoked bacon, honey mustard dressing

Mediterranean Salad
Spring mix, cucumbers, tomato, red onion, olives, feta, red wine vinaigrette

ALA CARTE UPGRADES

Garlic Butter Prawns 5

Carrot Cake 5



DECADENT DESSERTS

SELECT ONE

Chefs Choice Assorted Cookies

Pear Apple Crisp

Chocolate Fudge Brownies

Flourless Chocolate Torte w/ Hazelnut

Prices are subject to change without notice.

HORS D'OEUVRE

ELEGANT BOARDS

Priced per person - minimum 50 guests

Artisan Cheese Display 11

Imported and domestic cheeses served with assorted crackers and garnished with fresh fruit

Seasonal Fresh Fruit Display 10

Array of sliced fresh seasonal fruits and berries

Willamette Valley Crudité 8

Variety of fresh seasonal vegetables from the Valley served with pesto ranch

Antipasto Display 13

Imported, domestic, and premium meats and cheeses, pickled vegetables, fresh berries

DELICIOUSLY COLD NIBBLES

Priced per 50 pieces

Turkey Pinwheels 210

Sliced turkey, applewood smoked bacon, spinach, sundried tomato, and pesto cream cheese wrapped in a flour tortilla

Bruschetta 190

Roma and sundried tomatoes, confit garlic, feta, balsamic glaze, sourdough crostini

Chilled Prawns 210

Seasoned and boiled shrimp, bloody Mary cocktail sauce, fresh lemon

Caprese Skewers 190

Cherry tomato, fresh mozzarella, basil leaf, balsamic glaze

Smoked Salmon Rilette 310

Smoked salmon belly, caper, dill, tarragon, cream cheese, sourdough crostini, fresh chives

HOT BITES

Priced per 50 pieces

Spanish or Swedish Meatballs 110

Beef and pork meatballs, tomato or creamy mustard sauce, fresh parsley

Cajun Crab Cakes 285

Dungeness crab, red pepper, red onion, Cajun seasoning, lemon garlic aioli

Chicken and Prosciutto Croquets 260

Breaded and lightly fried croquets served in a savory cheese sauce

Grilled Pita Flatbread 310

Pears, gorgonzola, hazelnuts, red onion, arugula, garlic oil, balsamic glaze

Thai Chicken Skewers 260

Marinated and grilled chicken served with a ponzu peanut sauce.

Grilled Steak Skewers 270

Marinated and grilled flank steak, sofrito tomato sauce, smoked paprika, pickled onion

Bacon Wrapped Stuffed Dates 210

Medjool dates, gorgonzola cheese, applewood smoked bacon, balsamic glaze

Santa Fe Eggrolls 135

Grilled chicken, pepperjack, corn, black beans, bell peppers, cilantro, flour tortilla

Mozzarella Arancini 145

Italian carnaroli rice stuffed with mozzarella with San Marzano marinara sauce

Vegetable Spring Rolls 110

Cabbage, carrot, onion, mung beans, peas, vermicelli, peanut and sesame oil, sweet chili

Crab Ragoons 160

Seasoned cream cheese and imitation crab wrapped in wonton with sweet chili sauce

Buffalo Chicken Empanadas 210

Shredded chicken, cream cheese, celery, blue cheese, buffalo sauce, flakey dough

Prices are subject to change without notice.

BEVERAGE SERVICE

BAR SET UP FEE \$200

(No-Host Bar will require a Bar Set Up Fee, and a Minimum of \$300)



WINE

- House
- Premium
- Ultra Premium

Please inquire about pricing of each and options available

BEER

- Domestic \$6
- Imported/Microbrew \$8

Please inquire about options available.

LIQUOR

- Well \$8
- Call \$9
- Top Shelf \$10 and up

Please inquire about options available.

SPECIALTY BEVERAGES & BARS

- Margarita Bar \$*
- Bloody Mary Bar \$*
- Mimosa Bar \$*

* Pricing dependent on liquor request.

Champagne Toast \$8 per glass

Sparkling Cider Toast \$4 per glass

All Bars with Liquor include tonic, soda water, variety of Coca-Cola products, orange juice, and cranberry juice.

HOSTED BAR PACKAGES

Choice of beer, wine, and liquor

Beer / Wine	\$20 / per person
Beer / Wine / Well	\$25 / per person
Beer / Wine / Call	\$30 / per person
Beer / Wine / Top Shelf	\$35 / per person*

*Rare Liquor selections available to add for an additional fee.

WEDDING PARTY BITES

Available for 8 people and more. For groups under 8 people, our Grille Menu is available.

Served in the **BRIDAL SUITE** and **GROOM'S ROOM** with complimentary Champagne, Sparkling Cider, or Bucket of Beers. Additional Beverages available upon request.



Party Bites ~ Priced Per Person

Artisan Cheese Display 10

Imported and domestic cheeses served with assorted crackers and fresh fruit

Seasonal Fresh Fruit Display 9

Array of sliced fresh seasonal fruits and berries

Willamette Valley Vegetable Crudité 8

Variety of fresh seasonal vegetables served with roasted garlic ranch

Antipasto Display 12

Imported and domestic cheeses, pickled vegetables, aged premium meats, and fresh blackberries

Spanish or Swedish Meatballs 7

Beef and pork meatballs, parmesan cheese, and garnished with fresh parsley

Turkey Pinwheels 5

Sliced turkey, applewood smoked bacon, organic spinach, sundried tomato, and pesto cream cheese

Assorted Finger Sandwiches 9

Sliced turkey and ham, bacon, lettuce, tomato, Swiss, cheddar, mayo, sourdough bread

Caprese Skewers 10

Cherry tomato, fresh mozzarella, basil leaf, balsamic glaze

Assorted Cookies 20 per dozen

Prices are subject to change without notice.

WEDDING TASTING

Your wedding day is a special day of memories, right down to the meal enjoyed by you and your guests. Our Staff will assist you in your culinary selections for a meal that will surely please your guests. Your selections may also include a complimentary drink from our bar staff.

If you are a booked Wedding Client, the tasting is complimentary for the Bride and Groom. Any additional guests are at a cost of \$30 per guest (8 maximum). Any Bride and Groom inquiring to book their wedding with Persimmon Country Club are more than welcome to plan a tasting at a cost of \$30 per person. Should the Bride and Groom decide to book their wedding at Persimmon Country Club, their tasting cost will be deducted from their total charges.

Please select from the menus provided

Hors d'oeuvres: 4-6

Salads: 1-2

Vegetable Selections: 1-2

Starch Selections: 1-2

Entrees: 1-3

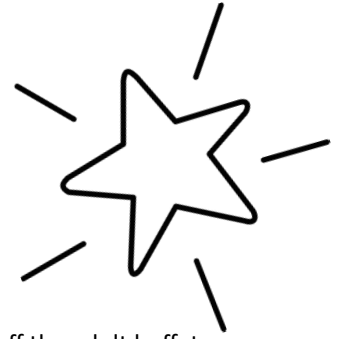


Reservations are required to be made at least two weeks in advance. Please contact us at:

(503) 674-3235

Prices are subject to change without notice.

PERSIMMON Children's Menu



Price per person. Ages 5-12 | Children 0 to 4 years of age are free when eating off the adult buffet

PLATED MEALS

Cheeseburger 14

Angus beef patty, cheddar cheese,
poppyseed bun, served with fries

Chicken Strips 15

Deep-fried breaded chicken tenders
Served with fries

Corndogs 11

Crispy breaded hot dog
Served with fries

Grilled Cheese 11

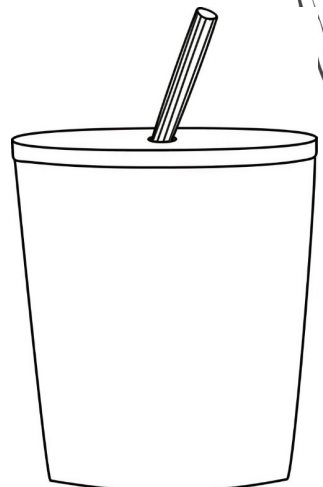
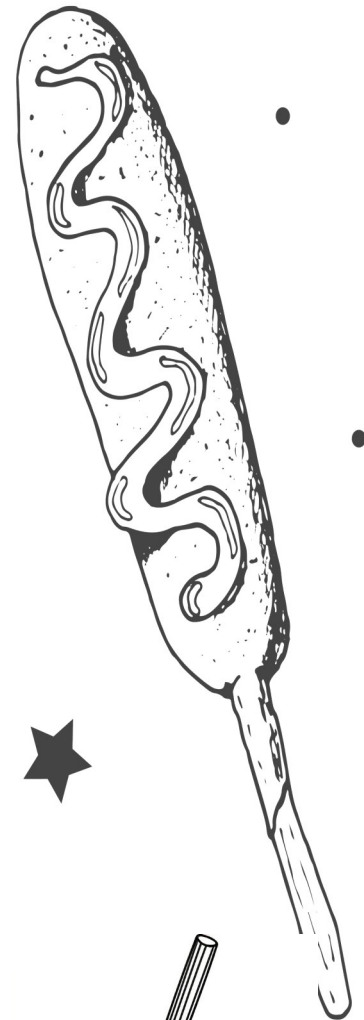
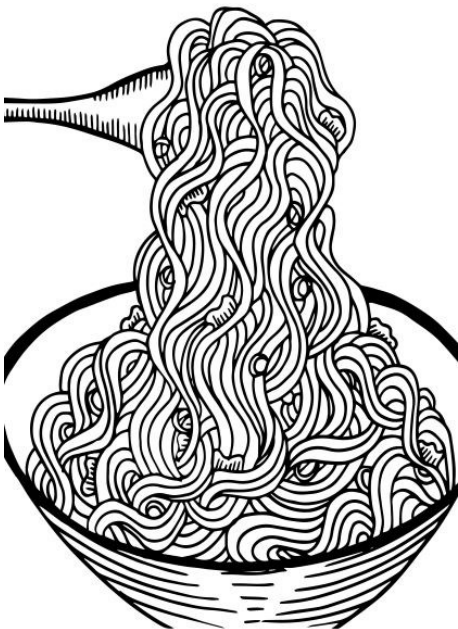
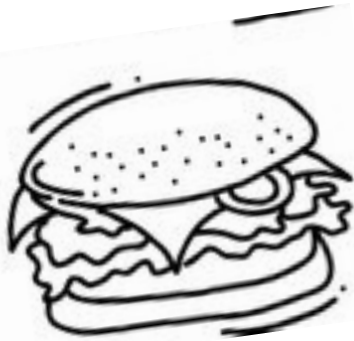
Grilled white bread with melted cheddar cheese
Served with fries

Macaroni and Cheese 11

Served with a baked breadstick

Spaghetti Marinara 15

Served with a baked breadstick



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DEPOSITS AND POLICIES

A non-refundable deposit is required to reserve your date. All events will require a deposit of the total venue fee. Remaining deposits are paid accordingly and the final balance must be paid no later than the **next business day**, post-event.

All events are required to meet a Food and Beverage Minimum. This minimum does not include a service charge; a **21% Service Charge will be added to all Persimmon Country Club food and beverage items**. Any food purchased outside of Persimmon Country Club must be arranged with our Director of Food and Beverage; additional fees may apply.

Rental is for 5 hours time (start of ceremony to end of reception), plus 4 hours pre-event arrival/set-up. If additional time is required, arrangements may be made with the Director of Food and Beverage prior to the event. Additional charges of \$100 per hour will apply if more time is needed for set-up. Additional charges of \$200 per hour will apply for extending time of event, beyond 3 hours, up to midnight.

Final menu selections, room arrangements and other details are due **fourteen (14) days** prior to your event; prices are guaranteed at that time. The total number of guests attending must be confirmed at least **ten (10) business days** prior to your event; the attendance figure provided is not subject to reduction.

Directions

From PDX Airport:

Take Airport Way to I-205 South

From I-205 South, follow the signs to I-84 East (Gresham).

Follow I-84 East directions on this map to get to Persimmon Country Club From I

-84 East:

Take Exit 16 (Wood Village)

Turn right at the end of the exit ramp and follow for 5 miles.

Turn right on Butler Road and travel approximately 3/4 of a mile.

Turn left into Persimmon Country Club parking area.

From I-205:

Take Estacada /Mt. Hood exit at Clackamas.

Turn right onto Highway 212.

Go through Damascus for 1 to 1.5 miles, then turn left onto 242nd Street. Go about 4 miles on 242nd Street and turn left on Butler Road. Follow the signs about 1 mile to the Persimmon Country Club parking area.

CONTACT US:

Office: 503.674.3259

Email: sam@persimmoncountryclub.com