

# Rock Creek Country Club

## *Wedding Guide*

2018-2019

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# Welcome

Welcome to weddings at Rock Creek Country Club and congratulations on your recent engagement!

We have planned and executed thousands of wedding and are proud to be experts in our field. Private surroundings, spectacular views and excellent service are just a few of the benefits RCCC has to offer. We are truly an all-in-one venue, meaning we can do everything from catering to flowers, music, décor and even officiate your wedding. Our event spaces can be easily transformed to fit your vision while our professional staff of event planners and culinary experts will ensure attention to every detail and customize the perfect menu.

On the next few pages, you will see several options to consider when planning your event. You may either rent one of our spaces and bring in your own outside catering or hire our staff to cater and serve at your event. Most of our clients choose to use RCCC to cater, as it is usually the most cost effective option. Rental and catered events both come with tables, chairs and linens. For catered events, place settings, staffing and all food service ware will also be provided.

Rock Creek offers two all inclusive wedding packages that are sure to fit your party needs. These packages are priced to include your space rental fee and your Food and Beverage fee. They also include extra services that will only make your special day better. If you do not see what you are looking for, we can always create a custom package.

Thank you for considering us for your special day.

Warmly,

The Events Team at RCCC

# Glossary

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# Venues

## Wedding Lawn

(accommodates up to 350)

A serene area to host a Wedding Ceremony or cocktail hour. The lawn boasts a well-maintained focal backdrop with a paved stage and white arch that can be decorated with flowers. One of the oldest trees on the property stands to one side of the lawn and is a picturesque feature.

## The Chalet

(accommodates up to 80)

This event space is perfect for more intimate affairs and is a favorite among our team. The Chalet is both modern and rustic, full of natural light from the skylights and features loft ceilings. A large built-in bar and private deck are two more features in this room.

## Banquet Room

(accommodates up to 200 people)

Our Banquet Room is the largest of our indoor spaces. This room is the perfect option for those wanting larger indoor receptions and allows for many different layouts. This space boasts a large dance floor that is located next to a wall of windows, a permanent bar, excellent sound system and a projector.

## Pavilion Tent

(accommodates up to 250)

This seasonal outdoor space is our most popular space option in the summer months. It is available May - October, when the Oregon weather is perfect for celebrating outdoors. With wonderful views of the garden and golf course, this blank space can be transformed to fit your vision. This space also includes the garden, complete with string lights, and a portable bar. A portable dance floor and speaker system are also available upon request.

# Wedding Packages

All Rock Creek Country Club wedding packages include: Full coordination with RCCC planning and event professionals, custom design and set up of event space, day of coordination, one menu tasting meeting, space rental fees and Food and Beverage minimums

## Silver Package

**\$8500.00 for 100 people, \$50.00 per additional guest**

12 hours of rental time

6 hours of event time

Bridal Suites

Ceremony Lawn and Ceremony Set-Up with White Folding Chairs

(2) Tray Passed Hors D'oeuvres for cocktail hour

2-Course Seated Dinner or Two Entrée Buffet Service

(2) Hour Call Brand Hosted Bar

Champagne Toast

In-House Linens, Reception Chairs and Tables

Cake Cutting Fee

## Gold Package

**\$10,000.00 for 100 people, \$75.00 per additional guest**

12 hours of rental time

6 hours of event time

Bridal Suites with Welcome Platter and Refreshments

Ceremony Lawn and Ceremony Set-Up with White Folding Chairs

Welcome Cocktails for guests in Wedding Lawn

(4) Tray Passed Hors D'oeuvres

3-Course Seated Dinner or 3 Entrée Buffet

(3) Hour Call Brand Hosted Bar

Champagne Toast

Cake Cutting Fee

Wedding Décor: Choice of In-House Linens, Gold Chivari Chairs and Specialty Accent Tablecloth Overlay or Napkin

## Custom Packages

Don't see what you are looking for? Feel free to request a custom quote from our staff and we can put something together for you that will better fit your needs.

Pricing does not include 20% Service Fee

# Food and Beverage

Below are our Food & Beverage minimums you must meet if you wish to have the space rental fee discounted and are using RCCC for catering. These rates follow seasonal pricing, which is why the summer months are higher than the winter and the weekend rates are higher than the weekday. Our peak season runs from May through October 15<sup>th</sup> and our off-season October 16<sup>th</sup> through April, excluding December. All weddings will include one tasting, coordinated with our team at a later date.

	Tent F&B/Space Fee	Banquet Room F&B/Space Fee	Chalet Room F&B/Space Fee	Lawn
Peak Season (Weekend)	\$6,000/\$1000	\$4,500/\$750	\$2,000/\$375	\$1,000
Peak Season (Weekday)	\$6,000/\$1000	\$4,000/\$750	\$2,000/\$375	\$750
Off Season (Weekday)	X	\$3,000/\$500	\$1,000/\$375	X
Off Season (Weekend)	X	\$3,500/\$500	\$1,500/\$375	X
December Pricing	X	\$3,500/\$750	\$1,500/\$400	X

Please note that a service fee of 20% is not included in the figures above.

Pricing does not include 20% Service Fee

# Event Rental Rates

Below are our rental rates for our event spaces if you either wish to bring in outside catering, or do not need catering for your event. These rates follow seasonal pricing, which is why the summer months are higher than the winter and the weekend rates are higher than the weekday. Our peak season runs from May through October 15<sup>th</sup> and our off-season October 16<sup>th</sup> through April, excluding December.

	Tent	Banquet Room	Chalet	Lawn
Peak Season (Weekend)	\$2,000	\$1,500	\$1000	\$1,000
Peak Season (Weekday)	\$2,000	\$1,250	\$750	\$750
Off Season (Weekday)	X	\$1,000	\$500	X
Off Season (Weekend)	X	\$1,250	\$750	X
December Pricing	X	\$1,500	\$750	X

In addition to the rental rates above, you will also be charged a set-up fee of \$2.00/person for your event. This covers our team's cost of setting up tables, chairs and linens for your event. If you wish to rent more items "a la carte", you will find pricing for these items on the next page. Please note that a 20% service charge is not included in the figures above.

## Event Staffing

Your rental event will include one RCCC event lead. Depending on your final headcount, you will need to hire our event staff to oversee your event. This fee will include the use of Rock Creek's in house service ware (plates, silverware, glasses, napkins, buffet chafers and utensils), bussing of tables and event management. Please see below for rates based on your events headcount.

1-40 guests: \$150.00, 2 staff members

41-80 guests: \$300.00, 3 staff members

81-100 guests: \$450.00, 4 staff members

100+ guests: please speak with event team for staff needs.

Pricing does not include 20% Service Fee

# Rentals

## Décor

Portable Audio System	\$75.00
Spotify Premium Music	\$15.00
12x12' Dance Floor	\$50.00
Corn Hole Game	\$25.00
Jenga	\$15.00
Lawn Bowling	\$15.00
Kan Jam	\$20.00

## Staffing and Services

Additional event time	\$200.00/hour
Bartender	\$150.00/3 hrs
Additional staff	\$150.00/event

## Basics

Gold Chivari Chairs	\$4.00/each
Bistro Table & Linen	\$9.00/each
Chair Covers (White/Black)	\$2.00/each
Centerpiece Kit (mirror, 3 votives & an in-house vase)	\$5.00/table
Pipe & Drape Backdrop (Additional Colors \$20.00/each)	\$75.00/white
Portable Wedding Arch	\$25.00
Ceremony Pillars	\$20.00/set
Shepherds Hooks	\$5.00/each
Dessert Display Items	\$10.00/set

## Tables & Catering Supplies

Gold Charger Plates	\$2.00/each
Gold Runner	\$1.00/each
Specialty Napkins	\$1.00+/each
Specialty Tablecloths	\$20+/each
Table Setting (plate, utensils, napkin & glasses)	\$3.00/person
Catering Service Supplies (chaffing dishes, food serving utensils & glasses)	\$2.00/person
Full catering supplies & place settings for outside food	\$5.00/person

Pricing does not include 20% Service Fee

# Seasonal Menu

## Appetizers

- Maine Lobster Rangoon with spiced plum sauce
- Mini Tacos, smoked pork shoulder, queso fresco and chipotle cream (GF)
- Smoked mozzarella and pancetta mac and cheese bites
- Spinach arrancini with charred eggplant romesco (V)
- Buckwheat and beet cream cheese tart (GF, V)
- Chili garlic shrimp with preserved lemon, chorizo aioli, and cilantro (GF)
- Trio of Fancy Toast: Avocado mash with lemon oil and sea salt (V) - Bacon XO sauce -  
Herbed cheese, clover honey and fresh berries (V)

## Salads

- Simple summer salad with house made dressings on the side: Buttermilk Ranch,  
Roasted Shallot Balsamic Vinaigrette, Poppy Seed Honey Mustard, Sesame Vinaigrette (GF, V)
- Arugula and endive, honeyed pine nuts, lemon dressing (GF, V)
- Shredded beet and carrot slaw, pistachios, raisins, mint, champagne vinaigrette (GF, V, \*)
- Citrus and avocado, watercress, mixed greens, olive oil (GF, V, \*)
- Watermelon and jicama, smoked paprika vinaigrette, mint (GF, V, \*)

## Sides

- Blistered green beans with tomato and almond pesto (GF, V, \*)
- Roasted Cauliflower with pomegranate, mint and nigella seeds (GF, V, \*)
- Sesame and scallion steamed rice (GF, V)
- Roasted carrots and red onion with fennel and sunflower seeds (GF, V, \*)
- Israeli cous cous salad with pickled vegetables (GF, V)
- Skillet roasted fingerling potatoes with sea salt and rosemary (GF, V, \*)

# Seasonal Menu

## Poultry

Soy and rice wine glazed chicken with snow peas and bok choy (GF)

Seared chicken breast with white wine and almonds over spinach (GF)

## Pork

Spice rubbed smoked pork loin (GF)

Ginger and honey glazed pork tenderloin with apple slaw (GF)

## Beef

Lemongrass flank steak with daikon radish and herb salad (GF)

Applewood grilled tri-tip with mustard chive butter (GF)

## Fish

Slow roasted salmon over fennel and citrus salad (GF)

Banana leaf steamed cod fillet with coconut green curry (GF)

## Vegetarian

Herbed ricotta and vegetable ravioli with pesto vinaigrette (V)

Stuffed squash with seasonal vegetable stuffing and roasted rosemary vinaigrette (V, \*)

(GF) gluten free, (V) vegetarian, (\*) vegan

# Chef Pairings

## Garden Party

Smoked mozzarella and pancetta mac and cheese bites

Spinach arrancini with charred eggplant romesco (V)

Simple summer salad (GF,V)

Shredded beet and carrot slaw, pistachios, raisins, mint, and champagne vinaigrette (GF, V, \*)

Blistered green beans with tomato and almond pesto (GF, V, \*)

Skillet roasted fingerling potatoes with sea salt and rosemary (GF, V, \*)

Applewood grilled tri-tip with mustard chive butter (GF)

Seared chicken breast with white wine and almonds over spinach (GF)

## Summer Spice

Mini Tacos, smoked pork shoulder, queso fresco and chipotle cream (GF)

Chili garlic shrimp with preserved lemon, chorizo aioli and cilantro (GF)

Roasted citrus and avocado, watercress, mixed greens and olive oil (GF, V, \*)

Watermelon and jicama, smoked paprika vinaigrette and mint (GF, V, \*)

Israeli cous cous with pickled vegetables (GF, V)

Roasted carrots and red onion with fennel and sunflower seeds (GF, V, \*)

Spice rubbed smoked pork loin (GF)

Slow roasted salmon over fennel and citrus salad (GF)

## International Inspiration

Maine lobster Rangoon with spiced plum sauce

Trio of Fancy Toast (V)

Arugula and endive, honeyed pine nuts, lemon dressing (GF, V)

Simple summer salad (GF, V)

Roasted cauliflower with pomegranate, mint and nigella seeds (GF, V, \*)

Sesame and scallion steamed rice (GF, V)

Soy and rice wine glazed chicken with snow peas and bok choy (GF)

Lemongrass flank steak with daikon radish and herb salad (GF)

# Beverages

## Beer

	Pint	24—Pack	Keg
Domestic	\$4	\$80	\$325
Imported	\$5	\$95	\$425
Microbrew	\$5	\$95	\$425

## Wine

	Glass	Bottle—serves 4-6 people
House	\$7	\$20
Champagne	N/A	\$20

## Liquor

	Drink
Well	\$7
Call	\$8
Premium	\$9
Top Shelf	\$12

**Corkage Fees** - Only outside beer and wine can be brought on premises. No outside hard liquor allowed on premise. A Rock Creek employed bartender must be hired to serve alcoholic beverages.

\$15 corkage fee per bottle of wine/champagne when client provides bottle

\$1 corkage fee per beer bottle/can.

\$150 corkage fee per outside keg

\$150 bartender fee for each bar or alcoholic beverage station for max of 150 people.

## Non Alcoholic

	Per Drink
Water Bottles	\$2
Soft Drinks	\$2
Red Bull	\$3
Martinelli's	Per Bottle
	\$12

## Beverage Station

\$100.00

(serves 50 people)

Water

Iced tea

Lemonade

Coffee

Hot Tea

# Beverages

**Italian Soda Bar**—\$100.00 (set up and staffing cost: + \$2 per guest)

5 assorted flavors of syrup

Whipped cream

**The Hosted Call Bar**—\$10.00 per person/per hour

Mix of imported/domestic, and bottle or canned brews.

House wines

Fully stocked bar of liquor (only call brands and up)

**The Hosted Beer and Wine Bar**—\$8.00 per person/per hour

Mix of imported/domestic, and bottle or canned brews.

House wines

\*Ask about Specialty and Custom Cocktails. Let us design the perfect drink for your special occasion.