



MOUNTAIN HOME LODGE
...1000 Feet Closer To Heaven

Wedding Celebration on the Mountain!

Congratulations on your engagement and thank you for your interest in Mountain Home Lodge as the site for your wedding celebration weekend. What could be more ideal than a luxurious, private and secluded mountain resort reserved exclusively for you and your invited guests? Perfection!

To follow is complete information on hosting your event on the Mountain. Please browse our web site for an extensive photo portfolio highlighting the beauty of our four season hideaway in the gorgeous WA Cascades. If we fit your needs, we encourage you to schedule an appointment for a site visit to experience the resort for yourself. Our wedding coordinator and team are excited to create your perfect wedding!

Lodging and Site Information

Wedding Site Usage

Spring, Summer, Fall events:

\$3500 Wedding usage fee for up to 100 total guests

The exclusively use of this magnificent resort is offered for this site usage fee. This includes: complete consultations with our wedding coordinator, parking, portable restrooms, white linens, tables and chairs, china and silverware for your ceremony and reception for up to 100 guests.

Additional rentals such as a dance floor or tents can be arranged from a local vendor for their additional fees. Please ask for a quote if desired.

\$5000 Wedding usage fee for 101-125 total guests

\$6000 Wedding usage fee for 126-150 maximum total guests

The Lodge will consider hosting larger summer events up to 150 guests for an additional usage fee that includes the above and our rental, delivery & installation of tents to provide additional coverage on the front lawn for these additional guests.

In addition, if the event is for more than 100 guests, you will need to contract directly with a licensed vendor to provide shuttle service to and from the village to the resort.

Winter events:

\$500 - \$2000 Wedding usage fee for up to 30 maximum total guests

Since winter guests are transported to the resort via our snow-cats or special 4x4 van, weddings are limited to a maximum of 30 guests. The site fee is dependent upon the number of guests and your needs.

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Lodging Accommodations

The resort offers a private, intimate setting to host your family and close friends with their overnight accommodations. We offer 10 private rooms in the Lodge and 2 private cabins, all with either a king or a queen bed and a private bathroom with a shower. If additional beds are needed, a second twin size bed can be added to few of the Lode rooms. A queen size aerobed can be set up on the floor of the cabin loft as well. Please browse the website accommodations for specific amenities in each room.

Spring, Summer, Fall (April 1-November 14)

\$2370/night for all 12 rooms, up to 24 overnight guests

\$30/night for any additional guest in added bed

Room rate includes a full, gourmet breakfast

Winter (November 15-March 31)

\$4430/night for all 12 rooms, up to 24 overnight guests

\$120/night for any additional guest in added bed

Room rate includes all gourmet meals, winter equipment for skiing, sledding and back country x/c skiing and transportation from our base parking area to the resort

Payment Information & Policies

Payment, Cancellation and Guarantees

- **\$3000 Summer Deposit**
- **\$4430 Winter Deposit**

This deposit secures your desired dates for your wedding celebration

- Group cancellations with minimum 90 days prior notice will be refunded deposit less \$500 handling fee and out of pocket expenses, if any. Cancellations after this date forfeit the entire deposit held at that time.
- Menu choices and beverage selections with your estimated final guest counts are due 30 days prior to the date of your event with an additional deposit in the amount of 50% of the selected food and beverage. This deposit is non-refundable.
- Final guest counts must be confirmed by 14 days prior to the date of the event. At this time, the remaining balance as indicated on your final estimate of costs is due and payable. This payment is non-refundable. Should the actual cost of the event exceed the estimate, payment in full is due on the day of departure. Any money paid in excess of the actual final balance will be refunded on the day of departure.
- Payment may be made via credit/debit cards (Visa, Mastercard or Discover), verified personal check or cash.

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Policies

- The Lodge and grounds are smoke free environments. No candles or smoking are permitted.
- No pets are allowed.
- When booking the resort for a group event, children of all ages are welcomed. We ask that you keep in mind the Lodge is an adult destination. If children will be attending, we do insist an adult watch over the children at all times.
- In respect to the privacy of our neighbors, the Lodge enforces a 10:00 pm noise curfew.
- A two night minimum stay is required; three nights on holidays.
- Check in is anytime after 3:00 pm; Check out is by 12:00 noon.
- The Lodge cannot assume the responsibility for personal belongings and/or equipment brought onto the premises by you, your guests or vendors.
- Any damages to the premises during your visit will be your responsibility and repair and/or replacement costs will be applied accordingly.
- All food and beverage arrangements are made through the Lodge. Food and/or beverage may not be brought into or removed from the Lodge.

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Wedding Dinner Menu Design

Under the direction of our Executive Chef, we will work with you to design the perfect wedding cuisine to highlight the bounties of the Pacific Northwest. Menus are created using local ingredients whenever possible. Further customization of menus is available in your wedding consultations. The following menus are offered for your consideration presented as station service.

The Meadow Buffet \$52

A reception menu to enjoy at a late afternoon event...

- Imported and Domestic Cheese with Seasonal Fresh Fruit Display
International & locally produced variety of cheeses, seasonal fruits & assorted crackers
- Seasonal Salad Selection (Choose one)
- Entree Selections (Choose two)
- Seasonal Side Accompaniment (Choose one)
- Seasonal Vegetable, Chef's Choice
- Fresh Baked Breads and Whipped Butter

The Enchantment Buffet \$59

A delicious menu to complement a special evening...

- Passed Hors D' Oeuvres (Choose Two)
- Seasonal Salad Selection (Choose Two)
- Entree Selections (Choose two)
- Seasonal Side Accompaniment (Choose Two)
- Seasonal Vegetable, Chef's Choice
- Fresh Baked Breads and Whipped Butter

The Cascade Feast \$65

An extravagant epicurean event designed for your most memorable evening...

- Passed Hors D' Oeuvres (Choose Three)
- Seasonal Salad Selection (Choose Two)
- Entree Selections (Choose Three)
- Seasonal Side Accompaniment (Choose Two)
- Seasonal Vegetable, Chef's Choice
- Fresh Baked Breads and Whipped Butter
- Imported and Domestic Dessert Cheese with Seasonal Fruit Display at Cake Time
International & locally produced dessert cheeses, seasonal fruits & assorted crackers

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Actual menu ingredients are subject to seasonal availability.

Children ages 4-12 are charged at 25% off the chosen dinner price.

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Menu Components

Create your special wedding dinner from the following selections or discuss with our Executive Chef other ideas as desired.

Reception Hors D' Oeuvres

- Caramelized Orchard Pear, Marscapone & Gorgonzola Bruschetta
- Mediterranean Crostini Trio - Three delicious Crostini offerings: Local Goat Cheese with Garden Herbs; Sun Ripe Tomato, Kalamata Olive & Fresh Basil; Lodge-made Olivada -Greek Olive Garlic Spread
- Korean Beef Skewers - Oriental Spiced Beef, Grilled, Served on Bamboo Skewers, Toasted Sesame Dipping Glaze
- Savory Wild Rice, Cheese & Herb Stuffed Mushroom Caps
- Chilled Tiger Prawns with Spicy Horseradish Cocktail and Chili Lime Aioli Dipping Sauces
- Shrimp Cucumber Canapes - Crisp English Cucumber Slices Spread with Dill Butter and Garnished with Chilled Bay Shrimp, Lemon Dill Aioli
- Caprese Skewers - Sun Ripe Grape Tomatoes, Mozzarella Fresca, Garden Basil Leaf, Garlic Basil Vinaigrette Dipping Sauce
- Smoked Salmon Canapes - NW Smoked Wild Salmon, Caper Cream Cheese, Toast Points
- Alpine Charcuterie - Sampling of Assorted Grilled Sausages and Wursts with a variety of Mustards
- Wild Mushroom Caviar - Assorted Forest Mushrooms blended with Chevre & Herbs served on Toasted Bruschetta
- Garden Basil & Sun-dried Tomato Parmesan Crostini
- Ginger Glazed Chicken Skewers, Thai Peanut Dipping Sauce
- Lodge Made Hummus with Roasted Garlic, Lemon & Herbs served on Toasted Pita Triangles

Salad Selection

- Tender, Organic Seasonal Field Greens
Garden Tomatoes, Croutons, Honey Balsamic Vinaigrette
- Northwest Salad
Assorted Field Greens & Romaine, Orchard Apples, Toasted Walnuts, Gorgonzola Raspberry Vinaigrette
- Summer Spinach Salad
Baby Spinach Leaves, Berries & Mandarin Oranges, Almonds, Poppysseed Vinaigrette
- Mountain Home Caesar
Crisp Hearts of Romaine, Field Greens, Creamy Caesar, Shaved Imported Parmesan Anchovy Filets and Lemon Wedges served alongside for optional guest addition
- Aegean Pasta Salad
Chilled Orzo, Garden Veggies, Greek Olives & Pepperoncini, Feta, Oregano Vinaigrette
- Roasted Caprese Salad
Roasted Roma Tomatoes, Balsamic Reduction, Fresca Mozzarella, Sweet Garden Basil, Imported Virgin Olive Oil, Kosher Salt & Freshly Cracked Mixed Peppercorns



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Entree Selection

- Free Range Breast of Chicken -Select Desired Presentation
 - Wild Mushroom Marsala Glaze
 - Lemon Rosemary Reduction
 - Curry Yogurt Sauce
- Grilled Wild Alaskan Salmon Filet, Herb Rub - Select Sauce
 - Fresh Dill Cucumber
 - Lemon Beurre Blanc
 - Wally's BBQ Glaze
 - Tropical Mango Salsa
- House Herb Cured Bresola Beef Tenderloin of Beef, Whipped Horseradish Cream
- Grilled Garden Vegetable and Three Cheese Lasagna, Tomato Cream Sauce
- Bronzed Halibut Filet - Select Desired Presentation
 - Tomato Tarragon Butter
 - Lime Ginger Beurre Blanc
- Seafood & Wild Mushroom Risotto
 - Fresh Scallops and Shrimp join a Variety of Forest Mushrooms in this Saffron and Citrus Infused Entree Risotto
- Honey Herb Brined Tenderloin of Roast Pork, Herb Jus, Apricot Cherry Compote
- Pepper Crusted Tenderloin of Beef, Forest Mushroom and Port Wine Reduction

Seasonal Side Accompaniments

- NW Wild Rice Pilaf- Blended Wild & Basmati Rice, Sweet Onion, Herbs & Dried Cranberries
- Herb Roasted Baby New Potatoes
- Basmati Rice Pilaf
- Yukon Gold Potato Puree
- Roasted Seasonal Vegetables, Aged Balsamic Reduction, Coarse Cracked Peppercorns
- Steamed Fragrant Jasmine Rice with Ginger
- Buttered Orzo, Lemon & Basil Infused Olive Oil

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Additional Wedding Weekend Information

Wedding Cakes

One of our talented Pastry Chef's will create your requested Wedding Cake for you and your guests to enjoy. Browse the current cake portfolio on line to view some popular styles or share with us a clipping of the style that you desire. Our cakes are not only visually beautiful, but delicious, made from the freshest ingredients to ensure a light, moist cake! Here are popular cake selections for your consideration:

• Cake Flavors

Chocolate Pound cake – a rich, moist buttermilk chocolate cake

Vanilla Butter cake - a delicate, light textured traditional butter cake

Banana cake- a dense, moist cake loaded with fresh bananas; walnuts optional

Carrot cake –a delicious blend of carrots, pineapple, raisins; walnuts optional, a very moist cake

Italian Cream cake – coconut, pecans & buttermilk make this moist, elegant cake

Spice cake – cinnamon & nutmeg make this a delicious soul warming cake

Poppy seed cake – moist butter cake laced with poppy seeds; optional almond flavor

Island Coconut cake - a mouth-watering white cake using coconut milk for a dense, rich cake

• Cake Fillings

Italian Butter-cream - A wonderfully light combination of sweet butter, eggs, sugar, vanilla, with an ivory color. Can be flavored in a variety of ways: Kaluha, Grand Marnier, Rum, Almond, or Mocha

Chocolate Ganache made with imported Belgian chocolate & cream

Cream Cheese or Pastry Cream Custard

Fresh Lemon or Orange Curd

Seasonal Fresh Fruit

• Cake Icings

Italian Butter-cream

Cream Cheese Butter-cream

Fondant - a sweet sugar paste, flavored and tinted to your liking, rolled and draped over the tiers

Chocolate Glaze – a shiny smooth semi-sweet chocolate glaze poured over the tiers

Marzipan – a combination of ground almonds and sugar rolled and draped over the tiers; very rich

Favorite combinations

- Double chocolate cake - chocolate cake with chocolate ganache and a light spread of raspberry jam
- Vanilla butter or poppy seed cake with fresh lemon curd- vanilla or poppy cake soaked with simple syrup, fresh lemon curd between each layer, with an option of a light spread of raspberry preserves
- Tiramisu - Vanilla cake soaked with espresso and kaluha then spread with a marscapone sherry filling, and chocolate shavings between each layers
- Carrot cake - moist layers of carrot cake filled with a not too sweet lemon cream cheese filling

\$5.00 - \$10.00 per person for Most Cakes with Italian Roasted Coffee & Service



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Rehearsal Dinner

\$300 Rehearsal Site Usage Fee for 40 maximum guests

Many wedding celebrations offer a welcome dinner on their night of arrival for their families and wedding guests. This optional event may be a casual BBQ Buffet for up to 40 guests or an intimate, formal served dinner for your immediate family and bridal party.

It is an ideal time for arriving guests to unwind from their perhaps hectic travel, for relatives and friends to become better acquainted and for everyone to start the celebration off in a relaxed, welcoming atmosphere. Dinners are designed as 3-4 hour event. Create your special rehearsal celebration from the following casual buffet selections or discuss with our Executive Chef other ideas as desired for a formal seated dinner.

Welcome Picnic BBQ Buffet \$20

A casual outdoor event using festive paper service in your color palette on bamboo chargers

- Crisp Organic Vegetable Crudites and Chips or Pretzels, Lodge-made Caramelized Onion Dip
- BBQ'd Items from the Grill (Choose Two)
 - Lean Angus Beef Burger, Teriyaki Glazed Boneless Breast of Chicken, Imported Beer Brined Locally made Bratwurst or Herb Marinated Portobello Mushroom; all Served with Traditional Accompaniments
- Country Potato Salad - Potatoes, Celery, Red Onion, Parsley Mayo; Eggs Optional
- Auntie Sis' Macaroni - Traditional Picnic Fare Salad Macaroni, Sweet Pickle, Sweet Onion
- Dessert
 - Assortment of Homemade Cookies
- Beverages
 - Fresh Brewed Black or Herbal Iced Tea (Select one)
 - Fresh Brewed Italian Roasted Coffees

Alpine Adventure BBQ Buffet \$28

For a more Bavarian Theme evening enjoy this casual outdoor event, using festive paper service in your color palette on bamboo chargers

- Warm, Freshly Baked Soft Pretzels with Kosher Salt, Assorted Mustards for Dipping
- Grilled Imported Beer Brined Locally Made Bratwurst and Bockwurst Sausages
 - Fresh Baked Buns, Assortment of Crafted Mustards
- Fresh Sauerkraut Seasoned with Wine Reduction and WA Orchard Organic Apples
- Warm German Potato Salad - Potatoes, Vinegar, Apple-Wood Smoked Bacon
- Creamy Cole Slaw - Fresh Cabbage, Caraway, Apple Cider Mayo
- Dessert
 - House made Black Forest Chocolate Cherry Brownie or Fresh Apple Strudel(Select one)
- Beverages
 - Fresh Brewed Black or Herbal Iced Tea (Select one)
 - Fresh Brewed Italian Roasted Coffees



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Mountain Magic BBQ Buffet \$36

Enjoy this hearty, mountain inspired Old Fashioned BBQ using china buffet service

- Crisp Organic Vegetable Crudites and Chips or Pretzels, Lodge-made Creamy Herb Dip
- Baby Back Pork Ribs, slow cooked with Chef Obregon's Secret Dry Herb Cure & BBQ Glaze
- Cashmere's Country Boy's BBQ Mouthwatering Beef Brisket
- Assorted Chicken with Chef Obregon's Secret BBQ Marinade & BBQ Glaze
- Baked Mountain Molasses Beans - Thick, Sweet Oven Baked Beans
- Creamy Cole Slaw - Fresh Cabbage, Sweet Carrots, Celery Seed, Apple Cider Mayo
- Fresh Baked Cornbread, Whipped Honey Butter
- Dessert
Freshly baked WA Apple or Peach Cobbler, Vanilla Bean Ice Cream (Select One)
- Beverages
Fresh Brewed Black or Herbal Iced Tea (Select one)
Fresh Brewed Italian Roasted Coffees

South Of the Border Fiesta \$38

A festive evening is featured in this Mexican inspired presentation using china buffet service

- Fresh House Made Salsa - Fire Roasted Tomatoes & Peppers served with Corn Tortilla Chips
- Grilled Marinated Flank Steak "Carne Asada"
- Grilled Citrus Chile Breast of Chicken "Pollo Asada"
- Grilled Talipia - a mild white fish marinated with citrus and mexican spices
- Caramelized Assorted Garden Peppers & Onions
- Spanish Rice
- Black Bean & Corn Salad, Lime Cumin Vinaigrette
- Jalapeno Cheddar Cornbread
- Warm Flour Tortillas
- Dessert
Vanilla Bean Ice Cream with Kahula Splash or Caramel Flan (Select One)
- Beverages
Fresh Brewed Black or Herbal Iced Tea (Select one)
Fresh Brewed Italian Roasted Coffees

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Bridal Luncheon

The day of your wedding is full of excitement in anticipation of the fun ahead. Enjoy a casual luncheon hosted here at the Lodge. It is a great way to spend time with your family and friends celebrating your time together without the added hassle of heading into town for lunch. Minimum of 20 people required.

Wildflower Luncheon Buffet \$23

Buffet Service using colorful paper plates to complement your chosen color palette

- Deli Meat Platter - Selection of sliced Roasted Breast of Herb Turkey, Black Forest Ham, Imported Salami
- Assortment of sliced Tillamook Cheddar and Imported Havarti Cheeses
- Assorted Sandwich Bread & Traditional Accompaniments (Mustard, Mayo, Lettuce, Tomato)
- Tender, Organic Seasonal Field Greens, Garden Tomatoes, Honey Balsamic Vinaigrette
- Assortment of Snack Chips
- Dessert
Lodge Made Lemon Bars
- Beverages
Fresh Brewed Black or Herbal Iced Tea (Select one)
Fresh Brewed Italian Roasted Coffees

The Larch - a Tea Sandwich & Salad Luncheon \$27

Plated China Service for a more elegant luncheon affair featuring Open Faced Tea Sandwich and Salad Selections

- Roasted Breast of Chicken, Curry Mayo, Pineapple, Grapes on Multi Grain Bread
- Smoked Alaskan Salmon, Diced Red Onion, Capers and Lemon Dill Aioli on Rye Bread
- Sun Ripened Tomato, Garden Basil, Fresh Mozzarella, Sweet Basil Garlic Oil on Baguette
- Seasonal Fresh Fruit Salad
- Tender Organic Seasonal Field Greens, Bay Shrimp, Grape Tomatoes, Lemon Vinaigrette
- Dessert
NW Pecan Diamonds - like a mini pecan tart with delicate butter shortbread & pecans
- Beverages
Fresh Brewed Black or Herbal Iced Tea (Select one)
Fresh Brewed Italian Roasted Coffees

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Vendor Meal \$18

A vendor meal can be pre-arranged to offer to your photographer, musicians, videographer as an easy meal to enjoy

- Meal includes one of the following two sandwiches, snack chips, seasonal fruit, freshly baked cookies and choice of soft drink:
 - Roasted Breast of Turkey, Lettuce, Tillamook Cheddar Cheese, Cranberry Mayo on Multi Grain Bread
 - Vegetarian- Monterey Jack Cheese, Hot House Cucumber, Avocado, Sun Ripened Tomatoes, Thinly Sliced Red Onion, Sunflower Seeds, Sweet Basil Garlic Aioli on Onion Roll

Alcohol & Beverages

The resort offers wine, beer and champagne for your enjoyment under the licensee guidelines with the Washington State Liquor Control Board. As a licensee, Mountain Home Lodge is responsible for the administration of these regulations. It is our policy therefore, that liquor cannot be brought into the Lodge from outside sources. We do not offer or allow hard liquor on premises. Our staff reserves the right to discontinue serving alcohol to any guest in accordance with WA State Law.

Our house beverage list fluctuates monthly, with an emphasis on NW vintners and brewery's. If a specific wine/beer is desired we will do our best to procure it for your event. Your wedding coordinator will advise you of pricing and availability. A sample of recent offerings;

Banquet House Wines

- **House Banquet Wines \$25**
 - Chardonnay - Chateau Ste Michelle Winery, Woodinville, WA
 - Riesling - Canoe Ridge Dry, Canoe Ridge Vineyard, Walla Walla, WA
 - Merlot - Columbia Crest Grand Estate, Columbia Crest Winery, Columbia Valley, WA
 - Red Blend - Whistle Stop Cabernet Merlot, Snoqualmie Vineyards, Columbia Valley, WA
- **House Banquet Sparkling Wines \$27**
 - Domaine Ste Michelle Cuvee Brut, Domaine Ste Michelle Winery, Woodinville, WA
 - Domaine Ste Michelle Extra Dry Brut, Domaine Ste Michelle Winery, Woodinville, WA

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Banquet Beer

Our house beverage list fluctuates monthly, with an emphasis on NW vintners and brewery's. If a specific wine/beer is desired we will do our best to procure it for your event. Your wedding coordinator will advise you of pricing and availability. A sample of popular offerings:

Bottled Beer

- **Domestic \$3**
 - Budweiser
 - Miller

- **Micro \$4**
 - Anchor Steam
 - Boundary Bay Blonde
 - Deschutt's Mirror Pond Ale & Black Butte Porter
 - Full Sail IPA
 - Hale's Pale American Ale & Red Menace Big Amber
 - Mac & Jack's African Amber
 - New Belgium Fat Tire Amber
 - Sierra Nevada Pale Ale
 - Widmer Hefeweizen

- **Imported \$4**
 - Amstel Light
 - Corona
 - Heineken
 - Moretti
 - Paulaner Hefeweizen

Keg Beer

Kegs can be procured in a variety of brands

- **Domestic \$250**
 - Budweiser
 - Miller

- **Micro \$350**
 - Boundary Bay IPA
 - Deschutt's Mirror Pond Ale
 - Full Sail Amber Ale
 - New Belgium Fat Tire Amber

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