

*Weddings at Persimmon
Country Club*



**500 SE Butler Rd. Gresham, OR 97080
(503) 674-3259**



Congratulations on your engagement!

Thank you for your interest in Persimmon Country Club for your upcoming Wedding. We are pleased to present you with the attached information on Persimmon and the wedding and reception services that we offer.

At Persimmon, you will discover the atmosphere of a fine country club; one that ensures your event will be a memorable affair. The ceremony on the lower terrace will delight your guests with spectacular views of Mt. Hood, and our own lush 18-hole championship golf course. Persimmon Hall, a spacious banquet facility with a generous deck, will accommodate groups up to 300.

Our expert catering and event planning staff promises to deliver culinary expertise and an event that far exceeds your expectations. Whatever your particular needs may be, we are certain you will find Persimmon Country Club the perfect choice to host your event.

Thank you again for considering Persimmon Country Club. We look forward to following up with you and answering any questions you may have. Should you require further information in the meantime, please do not hesitate to call or email us.

Samantha Daw ~ Director of Operations
(503) 674-3259 ~ sam@persimmoncountryclub.com

Ceremony & Reception Package

Venue Fee

All venue fees vary by time of year and attendance.

May thru September

Saturday:

Up to 50 Guests \$1600 / Up to 100 Guests \$2900
Over 100 Guests \$4000

Friday or Sunday:

Up to 50 Guests \$1400 / Up to 100 Guests \$2500
Over 100 Guests \$3600

Tuesday – Thursday:

Up to 50 Guests \$1200 / Up to 100 Guests \$2100
Over 100 Guests \$3000

October thru April

Saturday:

Up to 50 Guests \$1200 / Up to 100 Guests \$2100
Over 100 Guests \$3000

Friday or Sunday:

Up to 50 Guests \$1000 / Up to 100 Guests \$1700
Over 100 Guests \$2400

Tuesday – Thursday:

Up to 50 Guests \$800 / Up to 100 Guests \$1300
Over 100 Guests \$1800



Food and Beverage Minimum

All food and beverage fees vary by time of year and attendance.

May thru September

Saturday:

Up to 50 Guests \$3750 / Up to 100 Guests \$5000
Over 100 Guests \$7000

Friday or Sunday:

Up to 50 Guests \$3500 / Up to 100 Guests \$4500
Over 100 Guests \$6000

Tuesday – Thursday:

Up to 50 Guests \$3000 / Up to 100 Guests \$4000
Over 100 Guests \$5000

October thru April

Saturday:

Up to 50 Guests \$3000 / Up to 100 Guests \$4000
Over 100 Guests \$6000

Friday or Sunday:

Up to 50 Guests \$2750 / Up to 100 Guests \$3500
Over 100 Guests \$5000

Tuesday – Thursday:

Up to 50 Guests \$2500 / Up to 100 Guests \$3000
Over 100 Guests \$4000

Venue Amenities:

Rental is for 5 hrs time, plus 4 hrs pre-event arrival. Rental time may proceed as late as 12:00am

One-hour Ceremony
Rehearsal (scheduled at least
fourteen days prior)

Room setup and breakdown

Use of wedding party suites

Choice of ceremony arbors

Outdoor Ceremony with
white garden chairs

Scheduled pictures on the golf course

Banquet table and chairs for
reception

Standard linens and napkin colors

Flatware, china, and glassware
(included with purchase of PCC
Catering)

Dance floor (17 x 17)

Upper terrace bistro with lighting

Complimentary parking

Catering Services

Meadowlark

Choice of one entree, one salad, starch, vegetable, artisan rolls

Choice of two Hors d'Oeuvres

\$55



Doug Fir

Choice of one entree, one salad, starch, vegetable, artisan rolls

Choice of two Hors d'Oeuvres

Choice of one Appetizer Platter

\$70



Sunstone

Choice of two entrees, one salad, starch, vegetable, artisan rolls

Choice of two Hors d'Oeuvres

Choice of two Appetizer Platters

\$85

(Please inquire about options of using outside catering; \$300 service fee applies)

Entrée Selections

Chicken Saltimbocca

Topped with prosciutto, fresh sage, fontina cheese and charred tomato sauce

Grilled Salmon

Served with apple cider butter or brown butter caper sauce

Charbroiled Center Cut Sirloin

Served with Oregon Pinot Noir Demi-Glace

Herb Crusted Cod

Baked and Served with Tomato Basil Tapenade

Vegetarian Wild Mushroom Risotto

Roasted Vegetables, and Arborio Rice topped with Parmesan Reggiano



Plated Children's Meals

Macaroni and Cheese

Chicken Strips with Fries

Spaghetti with Marinara Sauce

\$14 per child

(5-12 years of age)

(Children 0-4 years of age, complimentary from adult buffet)

(Please let us know of any allergies and/or dietary restrictions that you or your guests may have, and we will do our best to customize within our catering options)

Hors d'Oeuvres Selections

Turkey Pinwheels

Rolled with Bacon, Spinach & Herb Cream Cheese

Rustic Breads

Topped with Sundried Tomato Bruschetta

Spanish Meatballs

Served in Sofrito Sauce

Crab Cakes

Topped with Lemon Aioli

Hazelnut and Pear Flatbread

Topped with Gorgonzola Cheese Crumbles

Smokey Spice Steak Skewers

Served in Romesco Sauce

Bacon Wrapped Dates

Stuffed with Blue Cheese

Chicken and Prosciutto Croquetas

Served warm



Appetizer Platters

Antipasto Platter

Imported, Dried, and Marinated Vegetables and Meats

Hood River Fresh Fruit Platter

Array of Seasonal Fresh Fruits and Berries

Willamette Valley Vegetable Crudité

Variety of Fresh Vegetables, served with Citrus Basil Dip

Fresh NW Smoked Salmon Display

House-Smoked Salmon served with Accompaniments

Imported and Domestic Cheese Display

Served with Crackers and Garnished with Fresh Fruit

Salad, Starch, & Vegetable Selections

Salad

Garden Green Salad

Topped with cucumber and cherry tomato

Traditional Caesar Salad

Tossed with parmesan cheese and croutons

Arugula Salad

Tossed with toasted almonds, pears and lemon dressing

NW Bistro Salad

Tossed with dried cranberries and candied walnuts

Mediterranean Salad

Tossed with mixed greens, feta cheese, olives, cucumber, pumpkin seeds and tomato with a cabernet vinaigrette



Starch

Brown Butter and Sage Mashed Potatoes

Roasted Red Potatoes

Rice Pilaf



Vegetable

Grilled Asparagus

Roasted Green Beans

Roasted Carrots

Steamed Broccoli & Cauliflower Blend

Additional Selections & Services

Carving Stations

\$75 attendant fee per station

Chef Carved Prime Rib \$15

Choice Prime Rib of Beef rubbed with olive oil, rosemary, garlic, and black pepper.
roasted in a salt crust, and served with au jus



Additional Hors d'Oeuvres or Appetizer Platter

Add on an Additional Hors d'oeuvre \$10

Add on an Additional Appetizer Platter \$12



Additional Salad, Starch, & Vegetables

Add on an Additional Salad \$6

Add on an Additional Starch \$5

Add on an Additional Vegetable \$5



Additional Services

Cake Cutting Service \$1/slice

Select Décor & Centerpieces (up to \$5 each)

AV Equipment \$25 each set

Heater \$50 each

Stage \$50

10'x20' Tent \$300 each

20'x40' Tent \$1,000 each

Wedding Party "Getting Ready" Food and Beverage - Please inquire for options and pricing

Rehearsal Dinner \$600 (venue fee only) - Please inquire about catering options;

additional charges will apply

Beverage Service

Bar Set Up

One Bartender-One Bar Set Up (up to 100 guests) \$200***

Two Bartender-Two Bar Set Up (required for 100+ guests) \$400

Additional Bartenders \$150 each

***Subject to change based on chosen beverages

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

House Wine

Chardonnay \$8 glass/\$25 bottle

Pinot Grigio \$8 glass/\$25 bottle

Cabernet Sauvignon \$8 glass/\$25 bottle

Merlot \$8 glass/\$25 bottle

Pinot Noir \$8 glass/\$25 bottle

Champagne \$8 glass

Sparkling Cider \$4 glass

(Please inquire about other selections from our wine list)



Beer

Domestic \$6

Imported/Microbrew \$7

(Please inquire about other selections from our beer list)



Liquor

Well \$8

Call \$9

Top Shelf \$10 and up

Specialty Beverages & Bars

Mimosa Bar \$10 (House Champagne with choice of Juice)

Jose Cuervo Margarita Bar \$12 (House-made Margarita Mix)

Titos Bloody Mary Bar \$12 (House-made Bloody Mary Mix)

(Available upon request, pricing will vary)



Hosted Bar Packages

Minimum Service of 4 Hours

(Additional \$5/pp if extending bar service more than 4 hours)

Choice of Two Beers, Choice of Two Wines, Choice of Five Liquors, & includes Non-Alcoholic Package

(Please inquire for full list of beer, wine and liquor options)

Beer/Wine \$25/pp

Beer/Wine/Well \$30/pp

Beer/Wine/Call \$35/pp

Beer/Wine/Top Shelf \$40/pp

Non-Alcoholic Beverages

Non-Alcoholic Package \$5/pp
(includes Coffee, Iced Tea, and Lemonade)

Iced Tea \$2/pp

Lemonade \$2/pp

Coffee \$3/pp

Punch \$4/pp

Soda \$5/pp



Persimmon Country Club

Wedding Tasting

Your wedding day is a special day of memories, right down to the meal enjoyed by you and your guests. Our courteous staff will ensure the stress-free flow of the day's events and our Chef will ensure the quality and taste of your selections. Our Event Coordinator 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.

Please join us for a menu tasting! If you are a booked Wedding Client, the tasting is complimentary for the Bride and Groom. Any additional guests are at a cost of \$25 per guest (8 maximum) . Anyone who is not already booked is more than welcome to attend at a cost of \$25 per guest. Should the Bride and Groom book their wedding at Persimmon Country Club, their cost would be deducted from their total charges.

Please select from menus provided

Hors d'oeuvres: 4-6

Salads: 1-2

Vegetable Selections: 1-2

Starch Selections: 1-2

Entrees: 1-3

Vegetarian Entrée: 1, upon request

Reservations are required to be made at least two weeks in advance.

Please contact us at:

(503) 674-3233, or (503) 674-3259

Wednesday - Saturday

Available between 2:00pm – 8:00pm

General Information

Deposits and Policies

A non-refundable deposit, which is applied to your room rental and food and beverage total, is required to reserve your date. All events will require a deposit of 25% of the total estimated balance. Events booked in 6 months or less will require a 50% deposit. Remaining deposits are paid accordingly and final balance, excluding hosted bar tab, must be paid **ten (10) business days** prior to event.

All events are required to meet a minimum expenditure. Minimums may vary due to day of the week or time of the year. Room minimum does not include service charge. The requirements are quoted prior to booking the event and are stated in the Private Event Confirmation Agreement. For minimum requirements for an event under consideration, please contact the Private Events Department. **A 21% Service Charge will be added to all Persimmon Country Club food and beverage items.** All food purchased outside Persimmon Country Club must be arranged with our Events Department; and additional \$300 service fee will apply.

Rental is for 5 hours time, plus 4 hours pre-event arrival. If additional time is required, arrangements may be made with the Events Department prior to the event. Additional charges of \$100 per hour will apply if needing more time for set-up. Additional charges of \$200 per hour will apply for extending time of event, beyond 5 hours, up to midnight.

We ask you to confirm the total number of guests that will be attending at least **ten (10) business days** prior to the date of your event. The attendance figure you provide by that date will not be subject to reduction.

Final menu selections, room arrangements and other details are due **fourteen (14) days** prior to your event. After you provide us with the final selections and arrangements, we will present you with a Banquet Event Order confirming the specific requirements of your event. Pricing can be guaranteed up to ninety (90) days prior to your event.

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.

Preferred Partners

Bakery

Fat Cupcake ~ Delanie Durham ~ (503) 518-0110 ~ info@fatcupcake.com ~ www.fatcupcake.com

Jaciva's Bakery and Chocolatier ~ (503) 234-8115 ~ jacivas.com

Sugar Cubed Cakes ~ (503) 512-7871 ~ sugarcubedcakes.com

Decorations, Rentals and Event Services

Bowerbird Events ~ (503) 505-2712 ~ office@bowerbirdevents.com ~ bowerbirdevents.com

Power of Love Rentals ~ (971) 266-3119 ~ powerofloverentals.com

The Party Place ~ (503) 548-4880 ~ thepartyplace.com

DJ and Live Sound

Amy Keys Band ~ (503) 553-9906 ~ amykeys7@gmail.com

John Ross Weddings, Music & Productions ~ johnrossmusic.com

Prestige Sounds NW ~ (360) 553-2879 ~ prestigesoundsnw.com

Florists

Aurelias Custom Floral ~ (503) 754-0998 ~ flowersbyaj.com

Foraged Blooms ~ foragedblooms@gmail.com ~ foragedblooms.com

Poppies and Paisley Floral ~ (503) 653-8444 ~ poppiesandpaisleyfloral@gmail.com ~ poppiesandpaisleyevents.com

Zara's Gifts and Flowers ~ (971) 386-2118 ~ zarasgiftsandflowers.com

Preferred Partners

Hotels and Accommodations

Best Western ~ 23525 NE Halsey St, Troutdale, OR 97060 ~ (503) 491-9700

Courtyard by Marriott, Portland East – Gresham ~ 2811 NE 181st Avenue, Portland OR 97230 ~
Brynna Miller ~ bmiller@innventures.com ~ 503.943.3716

McMenamins Edgefield ~ 2126 SW Halsey St, Troutdale, OR 97060 ~ (503) 669-8610

Quality Inn ~ 2752 NE Hogan Dr, Gresham, OR 97030 ~ (503) 907-1777

Makeup and Hair

Face, Body, Beauty ~ Jennifer@facebodybeauty.com ~ facebodybeauty.com/

Pure Elegance ~ (971) 404-4193 ~ pureeleganceartistry@gmail.com ~ pureeleganceartistry.com

Portland Hair & Makeup ~ Bri Ellis ~ (503) 451-6434 ~ portlandmakeupandhair.com

The Lash Atelier ~ (971) 803-8063 ~ brenna.lashatelier@gmail.com ~
thelashatelier.wixsite.com/brenna

Photobooth

Smirk Photobooth Co ~ (503) 756-8092 ~ info@smirkphotoboothco.com ~
smirkphotoboothco.com

Snap Yourself! ~ (971) 266-1431 ~ nicole@snapyourself.com or henry@snapyourself.com ~
www.snapyourself.com

VIP Photobooth ~ (360) 721-0224 ~ ian@vipphotobooth.net ~ vipphotobooth.net

Photographer

Heather Fitch Photography ~ Heather Fitch ~ (503) 799-3149 ~
heatherfitchphotography@gmail.com ~ heatherfitchphotography.com

Sightglass Photography ~ (360) 521-9486 ~ info@sightglassphoto.com ~ sightglassphoto.com

Tara Thackeray Photography ~ (360) 524-4878 ~ tarathackeray.com

Timothy and Amanda Capp ~ (971) 712-6484 ~ timothycapp.com

Tayler Edwards ~ (503) 505-1882 ~ taylersteven.com/weddings

Preferred Partner

Transportation

Lucky Limousine & Towncar Service ~ (503) 254-0010 ~ besolucky.com

Videographer

Casperson Productions ~ caspersonproductions.com

Fibre Creative ~ (503) 887-8324 ~ fibrecreativepdx.com

Steady State Studios ~ (503) 930-8260 ~ steadystatestudios.com

Wedding Coordinator

Have and Hold Events ~ (916) 770-5727 ~ haveandhold@outlook.com ~ haveandholdevents.com

Krystle Clear Events ~ Krystle Allen ~ (541) 517-9331 ~ krystlecleareventspdx@gmail.com ~ krystleclearevents.com

Periwinkle Events NW ~ Shannon Huffman ~ (503) 481-3555 ~ periwinkleeventsnw@gmail.com ~ periwinkleeventsnw.com

Services by Lyzz ~ (971) 219-0269 ~ info@servicesbylyzz.net ~ <http://www.servicesbylyzz.net>



(Photo captured by Sightglass Photography)

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