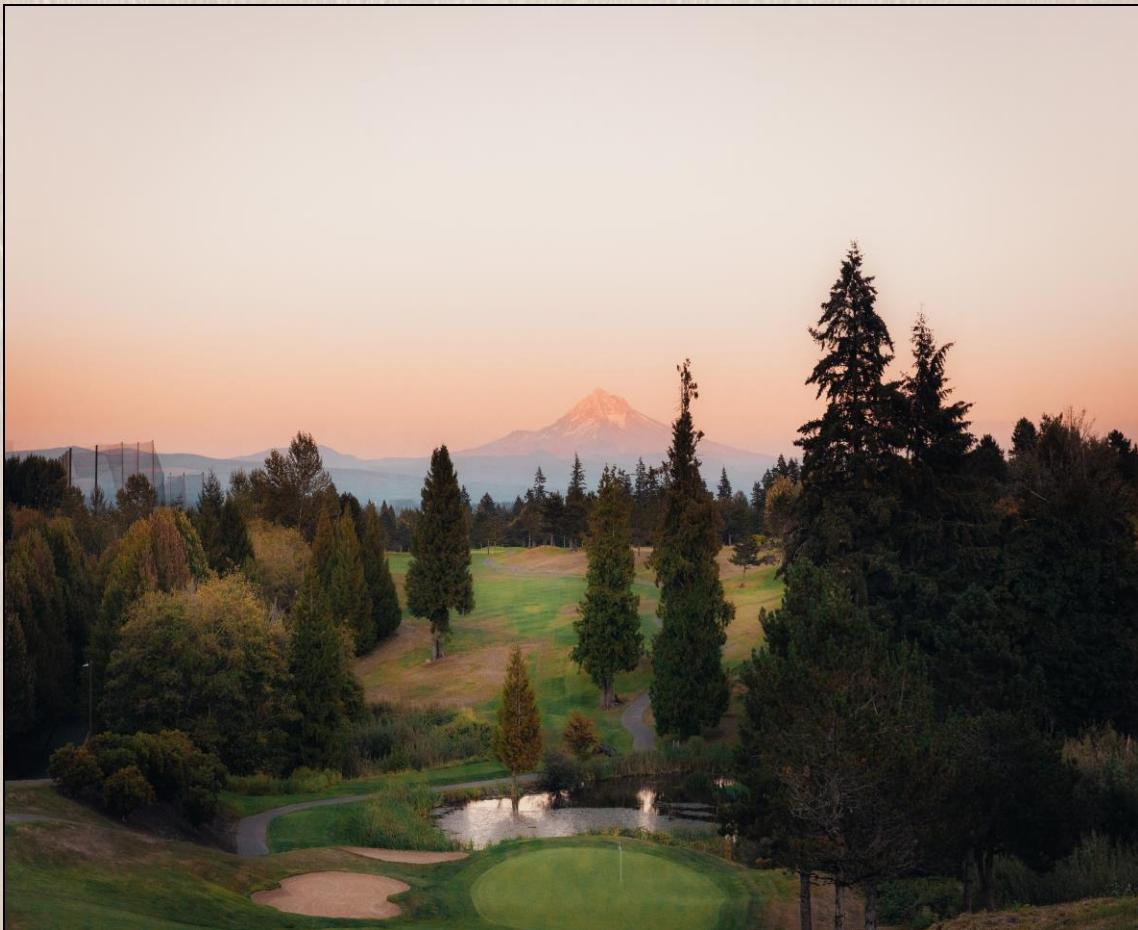


EVENTS AT PERSIMMON COUNTRY CLUB



500 SE Butler Rd. Gresham, OR 97080 | 503.674.3259



Thank you for your interest in the Persimmon Country Club Catering and Event Department. We appreciate the opportunity to give you some information on Persimmon, as well as the banquet and meeting services that we offer.

At Persimmon you will discover the atmosphere of a gorgeous country club, one that ensures your event will be a memorable affair. Your guests will enjoy spectacular views of Mt. Hood, and our own impressive 18-hole championship golf course. With over 4,200 square feet of meeting space, Persimmon accommodates groups of 10 to 250. Whatever your particular needs may be, we are certain you will find Persimmon Country Club the perfect choice to host your event.

We are pleased to present you with the enclosed information. All of us at the Club look forward to partnering with you to see to the details that will make your luncheon, special dinner, or fundraiser memorable. Should you require further information please do not hesitate to contact the club. Thank you once again for your kind consideration.

Sincerely,

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

Banquet Hall

Includes access to an outdoor, covered terrace with bistro lighting and a view of Mt. Hood.
Rental is for a minimum of 3-hour time, plus 2-hour pre-event arrival. Accommodate up to 250 guests.
Rental of Venue may proceed as late as 12:00am.

May thru October

Saturday:

Up to 50 Guests **\$1400** / Up to 100 Guests **\$2200**
Over 100 Guests **\$3500**

Friday or Sunday:

Up to 50 Guests **\$1200** / Up to 100 Guests **\$2000**
Over 100 Guests **\$3000**

Tuesday - Thursday:

Up to 50 Guests **\$1000** / Up to 100 Guests **\$1700**
Over 100 Guests **\$2500**

November thru April

Saturday:

Up to 50 Guests **\$1000** / Up to 100 Guests **\$1700**
Over 100 Guests **\$2500**

Friday or Sunday:

Up to 50 Guests **\$900** / Up to 100 Guests **\$1500**
Over 100 Guests **\$2000**

Tuesday - Thursday:

Up to 50 Guests **\$700** / Up to 100 Guests **\$1100**
Over 100 Guests **\$1500**

The Overlook Lounge

Includes private room with view and fireplace, plus an outdoor deck with view. Rental is for a minimum of 3-hour time, plus 2-hour pre-event arrival. Accommodates only up to 50 guests. Game Room is available to add on for \$200.

Saturday: \$900 ~ Friday/Sunday: \$750 ~ Tuesday/Wednesday/Thursday: \$600

Venue Amenities

(Applies to Banquet Hall and The Overlook Lounge only)

Room setup and breakdown
Banquet tables and chairs

Standard linens and napkin colors
Flatware, china, and glassware
(included with purchase of PCC Catering)

Complimentary Parking

Food and Beverage Minimum

(Applies to Banquet Hall and The Overlook Lounge only)

May thru October

Saturday:

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

Friday or Sunday:

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

Tuesday - Thursday:

Up to 50 Guests **\$2000** / Up to 100 Guests **\$2500**
Over 100 Guests **\$3000**

November thru April

Saturday:

Up to 50 Guests **\$2000** / Up to 100 Guests **\$3000**
Over 100 Guests **\$4000**

Friday or Sunday:

Up to 50 Guests **\$1750** / Up to 100 Guests **\$2500**
Over 100 Guests **\$3000**

Tuesday - Thursday:

Up to 50 Guests **\$1000** / Up to 100 Guests **\$1500**
Over 100 Guests **\$2000**

(Please inquire about options of using outside catering; \$300 fee will apply)

Conference Room

Includes private room with view, conference table, 8 chairs, projector screen, and projector. Beverage station available upon request, for an additional charge. Rental is for a minimum of 1-hour time, plus 30-minute pre- event arrival. Additional time needed may be added at \$50.00 per hour. Food is available to purchase from Persimmon Grille Menu;

Food from Catering Menu does not apply; drinks only.

Sunday thru Saturday: \$50/hour

Breakfast Buffet

Let's Brunch

(Minimum of 30 Guests)

Tillamook Cheddar Scrambled Eggs
Breakfast Sausage and Bacon Fried Yukon
Potatoes Fresh Seasonal Fruit Display
Seasonal Salad
Seasonal Grilled Vegetable Maple Chicken
with Almond and Cranberry
Assorted Breakfast Breads & Danish
Assorted Dessert Bars
Assorted Juices
Mimosa (Champagne and Orange
Juice – 1 glass per person)
\$32

Additions
Blintzes with Berries and Lemon \$5
Carved Maple Glazed Ham \$6

ACTION STATIONS

(\$75 Attendant Fee)

Omelets

Creations Made to Order with Assorted
Breakfast Meats, Fresh Vegetables, and
Cheeses
\$12

French Toast or Pancakes

Made to Order
\$6

Persimmon Scramble

Fresh Fruit, Tillamook Cheddar Scrambled Eggs,
Fried Yukon Potatoes, Choice of
Bacon, Ham or Sausage and Bagel or Toast
Assorted Juices
\$20
Additions
French Toast \$4
Blintzes with Berries and Lemon \$5

Persimmon Fresh Start

Sliced Seasonal Fruits and Berries
Assorted Danish and Muffins
Granola Bars and Yogurt
Assorted Juices
\$15

Morning Glory

Sliced Seasonal Fruits and Berries
Tillamook Cheddar Scrambled Eggs
Home-style Waffles or French Toast
Fried Yukon Potatoes Smoked Ham
and Bacon
Assorted Breakfast Breads & Pastries
Assorted Juices
\$22

Lunch Entrées

(All Entrees are plated individually)

SALADS AND SANDWICHES

Persimmon Wrap

Spinach with Chicken, Bacon, Tomato, Herb Cream Cheese, and a Mixed Green Salad or

House Potato Chips

\$15

With Fresh Bay Shrimp \$19

Deli Sandwich

Choice of Deli Style Turkey, Ham or Roast Beef and choice of Cheese, and a Mixed Green Salad, or

House Potato Chip

\$14

Persimmon Club

Bacon, Lettuce, Tomato, Turkey, Ham Cheddar and Gruyere Cheese, on Toasted Sourdough

Served with

House Potato Chips

\$15

Chicken Caesar Salad

Fresh Romaine Lettuce Tossed with Creamy Garlic Dressing and Parmesan Cheese, Croutons and Sliced Chicken Served with House Made Bread

\$16

Chopped Cobb Salad

Crisp Iceberg Lettuce mixed with Chopped Eggs, Bleu Cheese, Turkey, Bacon and Tomatoes, Choice of Dressing Topped with an Avocado Fan

\$16

NW Apple-Chicken Salad

Mixed greens, Grilled Chicken, Apples, Celery, Gorgonzola Red Onion, Candied Pecans, and Bacon Crumbles with Maple-Dijon Vinaigrette

\$16

PERSIMMON CLASSICS

Chef's Choice of Fresh Seasonal Vegetable and a Starch Accompaniment

(All Entrees are plated individually. Maximum of 50 Guests)

Chicken Saltimbocca \$21

Chicken Breast with Prosciutto, Fresh Sage, and Fontina Cheese with Charred Tomato Sauce

Classic Lasagna \$23

Layers of Cheese, Grilled Vegetables and Italian Meats Topped with Marinara and Parmesan Cheese

Jamaican Jerk Crusted Cod \$23

Topped with Pineapple Sweet Chile Sauce

Wild Mushroom Risotto \$23

Roasted Vegetables, and Arborio Rice topped with Parmesan Reggiano

Rosemary Crusted Pork Loin \$25

With sour cherry sauce

Grilled Salmon Fillet \$25

Finished with a Brown Butter Caper Sauce

Lunch Buffet

Chef's Choice of Fresh Seasonal Vegetable and a Starch Accompaniment Selection,
Freshly Baked Dinner Rolls and Butter

Specialty Salads

(Please Select Two)

Fresh Garden Salad with House Dressing
Panzanella Salad with Hazelnuts, Sourdough Croutons, and Balsamic Dressing
Traditional Caesar Salad
Mediterranean Salad
Potato and Chive Salad with Bacon and Honey

Entrée Choices

Two Entrée \$32 Three Entrée \$36

Chicken Saltimbocca with Charred Tomato Sauce
Salmon with Apple Cider Butter Sauce
Top Sirloin with an Oregon Pinot Noir Demi-Glace
Vegetarian Lasagna
Chicken Fettuccini Alfredo

Desserts

(Please Select One)

Chocolate Mousse
Lemon Bars
Apple Crisp
Fudge Brownies

Additional Selection

Seasonal Seafood Option
Additional \$7

Dinner Entrées

(All Entrées are plated individually. Maximum of 50 Guests. Some entrées or add-ons may require a Chef Attendant Fee of \$75)

All Entrées include: Choice of Salad, and Chef's Choice of Fresh Seasonal Vegetable and Starch Accompaniment
Selection Freshly Baked Dinner Rolls and Butter

Jerk Chicken with Pineapple Chile Sauce
\$32

Chicken Saltimbocca with Prosciutto,
Fresh Sage, and Fontina Cheese,
Served with Charred Tomato Sauce
\$33

Bacon Wrapped Pork Tenderloin with
Sour Cherry Sauce
\$32

Flame Grilled New York Strip Topped
with Wild Mushrooms
\$36

Petite Filet Mignon and Grilled Garlic Prawns
\$48

Grilled Salmon with Brown Butter
Caper Sauce
\$36

Herb Crusted Cod
Baked and Served with Tomato Basil
Tapenade
\$36

Wild Mushroom Risotto and Roasted
Vegetables, topped with Parmesan Reggiano
\$32

Black and White Pepper Crusted Prime Rib
\$38

Salad Selections (Choose one)

Garden Greens with Tomato and Cucumber with Chef's Dressing
Northwest Bistro Salad of Baby Mesclun Greens, Dried Cranberries, Candied Walnuts
with Balsamic Vinaigrette
Traditional Caesar Salad with Parmesan Cheese and a Caesar Dressing

Carrot Cake with Cream
Cheese Frosting

NY Style Cheesecake with
Strawberries

Dessert Selections
\$9

Key Lime Pie

Chocolate Torte with
Raspberry Sauce

Chocolate Mousse with
Assorted Seasonal Berries

Dinner Buffet

(Some entrées or add-ons may require a Chef Attendant Fee of \$75)

All Entrees Include: Chef's Choice of Fresh Seasonal Vegetable and a Starch Accompaniment
Freshly Baked Dinner Rolls and Butter

Specialty Salads

(Please Select Two)

- Garden Salad with Choice of dressings
- Panzanella Salad with Hazelnuts, Sourdough Croutons and Balsamic Dressing
- Traditional Caesar Salad
- Mediterranean Salad
- Potato and Chive Salad with Bacon and Honey

Entrée Choices

Two Entrée \$41 Three Entrée \$46

- Achiote Airline Chicken Breast with Red Beans and Rice
- Grilled Salmon Fillet with Apple Cider Butter Sauce
- Top Sirloin with an Oregon Pinot Noir Demi Glace
- Chicken Saltimbocca with Charred Tomato Sauce
- Black and White Pepper Crusted Sirloin of Beef
- Bacon Wrapped Pork Tenderloin with Sour Cherry Sauce

Desserts

(Please Select One)

- Chocolate Cake with Raspberry Sauce
- Chocolate Mousse with Assorted Seasonal Berries
- Pear Apple Crisp

Additional Selections

Seasonal Seafood with Lemon Beurre Blanc	\$8
Black and White Pepper Crusted Prime Rib	\$10

Specialty Buffets

Cookout Buffet

Grilled Hamburgers & Hot Dogs
Appropriate Condiments and Breads
House-Made Chili, Potato Salad, and House Chips
Chef's Choice Assorted Cookies
\$20

Deli Buffet

Build Your Own Sandwich with Roast Beef, Turkey, and Ham
Sliced Cheese, Appropriate Condiments, and Assorted Breads
Choice of Potato Salad, or Cole Slaw
Fresh Garden Green Salad with Assorted Dressings
\$25

Pasta Buffet

Traditional Caesar Salad, Marinated Tomato, Cucumber & Red Onion Salad, and Antipasto Tray
Chicken Fettuccini Alfredo, and Penne Pasta with Italian Sausage & Marinara,
Garlic Bread
Chocolate Torte
\$29

Additions:
Lasagna (Meat or Vegetarian) **\$9**

Mexican Buffet

Salsa Bar - Corona-Jalapeno Dip, House-made tortilla chips, Guacamole, green & red salsas, and sour cream
Taco/Burrito Bar - Soft and Crisp Tortillas, Seasoned Beef, and Seasoned Pulled Chicken
C Tomatoes, Lettuce, Cheddar Cheese, Pepper-Jack Cheese, Green & Yellow Onion, and Black Olives
Choice of Refried Beans or Black Beans
Spanish Rice, and Mexican Pasta Salad
Fruit Salad with Taos Honey-Lemon Vinaigrette
Chef's Choice Assorted Cookies and Tex-Mex Brownies
\$29

Additions:
Fajita Bar Seasoned strips of skirt steak, warm flour tortillas, sauteed red and green pepper, and red onions
\$12
House-made Chicken Enchiladas **\$9**
Fried Avocados **\$3**

Specialty Buffets, cont.

Aloha Hawaiian Buffet

Kalua Pig - Slow roasted pork wrapped in ti leaves and marinated in special marinade
Huli Huli Chicken - Rotisserie style chicken brushed with lime juice, honey, soy, brown sugar and garlic
Sticky Rice, Traditional white rice
Island Greens with Creamy Ginger Vinaigrette
Tropical Fruit Display (Seasonal) - Papaya, pineapple, mango, star fruit, kiwi, strawberries, banana, and honey yogurt dressing
Macaroni Salad mixed with Creamy Potato Salad
Choice of Island Treats: Haupia (coconut pudding on a shortbread crust with pineapple marmalade), or Pineapple Upside Down Cake
\$35

Additions:

Ahi Tuna

Raw tuna tossed with red onion, green onion, soy sauce, sesame oil, and fresh Ogo (seaweed)
\$8

Lomi Lomi Salmon

Salted salmon, diced tomato, green onion, Hawaiian chili, red chili, and citrus juices
\$8

BBQ Buffets

The American BBQ Buffet

Choice of Two: BBQ Brisket, Pulled Pork, BBQ Chicken Breast, or Brats with Grilled Onions and Peppers
Garden Salad with Assorted Dressings
Sliced Watermelon (in season), Potato Salad, House-made Chili, Corn on the Cob, Corn Bread and Butter
Chef's Choice Assorted Desserts

\$31

Northwest BBQ Buffet

Grilled Salmon with Blackberry BBQ Sauce
Grilled Flat Iron Cowboy Steaks
Tomato and Cucumber Salad, Pasta Salad, Potato Salad, Fruit Salad
House-made Pork and Beans
Chili Fries
Fresh Fruit Cobbler

\$37

The Kansas City BBQ Buffet

Smoked BBQ Pork Spare Ribs
spice rubbed and basted with Kansas City style BBQ sauce
Quartered, Marinated Chickens
smoked and grilled
Corn on the Cob, Cole Slaw, Potato Salad,
Homemade BBQ Pork and Beans (our own special recipe)
Fresh Assorted Fruit
Chef's Choice Assorted Cookies

\$35

Appetizer Platters

Imported and Domestic Cheese Display

Served with Crackers and Garnished
with Fresh Fruit
\$10

Hood River Fresh Fruit Platter

Array of Seasonal Fresh Fruits and
Berries
\$8

Willamette Valley Vegetable Crudité

Variety of Fresh Vegetables Served with
Citrus Basil Dip
\$8

Antipasto Platter

Imported, Dried, and Marinated
Vegetables and Meats
\$10

Fresh Northwest Smoked Salmon Display

\$10

Hors d' Oeuvres Selections

Choose Two \$12 | Choose Three \$15 | Choose Five \$20

Cold Selections

Turkey Pinwheels with Bacon, Spinach, and Herb Cream Cheese
Rustic Breads with Sundried Tomato Bruschetta

Hot Selections

Spanish Meatballs with Sofrito
Crab Cakes with Lemon Aioli
Gorgonzola Hazelnut and Pear Flat Bread
Smokey Spice Rubbed Steak Skewers with Romesco Sauce
Bacon Wrapped Blue Cheese Stuffed Dates
Chicken and Prosciutto Croquetas

Snack Selections

Classic Break

Freshly Popped Popcorn
with Butter Mixed Nuts
Salted Pretzels
Coffee, Decaffeinated and Tea
Assorted Soft Drinks and Bottled Water
\$12

Cookie Jar

Freshly Baked Cookies & Brownies
Granola Bars
Coffee, Decaffeinated and Tea
Assorted Soft Drinks and Bottled Water
\$15

After Golf

Mixed Nuts
Chips and Salsa
Frito Lay Snack Chips
Assorted Soft Drinks and Bottled Water
\$9

The Mediterranean

Variety of Fresh Vegetables Served
with Citrus Basil Dip and House
Made Hummus with Assorted Breads
\$15

Pastry (Priced per dozen)

Bagels & Cream Cheese
Assorted Muffins
Danish
Croissants
Freshly Baked Cookies
Freshly Baked Brownies
Assorted Dessert Bars
\$28/Dozen

Other Selections (Priced per person)

Individual Fruit Yoghurts **\$4**
Granola Bars **\$4**
Assorted Candy Bars **\$3**
Chocolate Covered Strawberry **\$7**

Additional Services

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**

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)

Beer

Domestic **\$6**

Imported/Microbrew **\$7**

(Please inquire about other selections)

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 3 Hours

(Additional \$5/pp if extending bar service more than 3 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 **\$20/pp**

Beer/Wine/Well **\$25/pp**

Beer/Wine/Call **\$30/pp**

Beer/Wine/Top Shelf **\$35/pp**

Non-Alcoholic Beverages

Non-Alcoholic Package: **\$5/pp**

(Includes Coffee, Iced Tea and Lemonade)

Iced Tea **\$2**

Lemonade **\$2**

Coffee **\$3**

Punch **\$4**

Soda **\$5**

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 3 hours time, plus 2 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 3 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.