



WEDDING MENUS



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Please let our team know how they can help you!

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Congratulations on your engagement!

Let's work together to craft a joyous and DELICIOUS event. This will be one of the most memorable days of your life and we are honored to be a part of it.

Every couple, every family, every story and every dream is unique. Bring us your ideas, your Pinterest boards, your favorite Instagram inspirations and let's create a celebration that lingers in the hearts and memories of your guests.

Cheers to you and this incredible journey.

The Tetherow Team



Ashley Cook Photography

APPETIZERS

Priced per item. Appetizers are ordered in groups of 25.
All appetizers are passed unless otherwise arranged.
Seasonal appetizers are available - please ask!

Chicken skewer with chimichurri \$5 ^{gf}

Verde pork carnitas on michelada tortilla chip with napa cabbage, avocado-radish pico and cotija \$4 ^{gf}

Bison meatballs with fire roasted marinara, Gruyère and basil \$5 ^{gf}

BBQ brisket on grilled baguette with smoked onion jam, grated horseradish and chive \$5

Bacon jam on grilled baguette with Black Butte Porter glaze and charred scallion \$4

Truffled mac 'n cheese fritters with garden herbs \$5 ^v

Cornmeal crusted artichokes with saffron aioli and chive \$4 ^{v gf}

Mushroom risotto fritter with Gruyère and saffron aioli \$5 ^{v gf}

Duxelle and goat cheese stuffed mushrooms with balsamic glaze extra virgin olive oil \$5 ^{v gf}

Warm butternut squash bruschetta on with chèvre, fig compote and spiced pepitas \$5

Citrus grilled prawns with guajillo chili sauce and horseradish crema \$6 ^{gf}

Ahi poke in pickled cucumber cup with avocado, cilantro, ginger and black sesame seeds \$6 ^{*gf}

Cashew chicken lettuce wrap with hoisin, kimchee, scallion and Sriracha \$4

Pinot noir poached pear on almond butter crostini with Rogue Creamery "Oregonzola" bleu \$5 ^v

FLATBREADS

Buffalo chicken flatbread with celery, carrot, bleu cheese and spicy wing sauce \$4

Truffle sausage flatbread with caramelized onion and chèvre \$4

Prosciutto and fig flatbread with Gruyère, extra virgin olive oil and garden herbs \$4

Caprese flatbread with pesto, fresh mozzarella and grape tomatoes \$4

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^v = Vegetarian ^{gf} = Gluten Free

PLATED DINNERS

Includes fresh rolls with whipped butter and coffee service.
Choose 1 starter, 2 proteins and 1 vegetarian option. Priced per person.

STARTERS

Caesar anchovy crostini with marinated tomatoes and Parmesan

Pear, hazelnut and bleu cheese salad with mixed greens and berry vinaigrette ^{gf}

Iceberg wedge "Oregonzola" bleu cheese dressing, marinated tomatoes and smoked bacon ^{gf}

Garden salad tomato, cucumber, shaved fennel, carrot, Parmesan and champagne vinaigrette ^{v gf}

Seasonal Salad or Seasonal Soup

ENTRÉES

\$74 package

Prime grilled tenderloin with bacon jam, Oregon mushroom demi and Dutch baked potato with fresh horseradish, scallion, smoked Gouda and crème fraîche ^{* gf}

Huckleberry glazed duck leg confit with hazelnut-cranberry wild rice pilaf, roasted apples and mushrooms, parsnip puree and green peppercorn pesto ^{gf}

Seared scallops on a cauliflower purée, preserved lemon-anchovy gremolata, charred arugula and toasted corn-quinoa fritter ^{* gf}

Roasted lobster risotto with garlic butter, saffron-Gruyère risotto, lobster jus, roasted tarragon tomatoes, fennel and sweet peas ^{gf}

Pho-ssu bucco Fall-off-the-bone hoisin glazed pork shank with glass noodles, pea shoots, lime and root veggies in a savory broth ^{*}

Cocoa espresso-rubbed elk chop with a fresh marionberry demi, sautéed brussels sprouts and parsnips with preserved lemon and creamy herb polenta ^{*gf}

Creole stuffed bell pepper with Basmati rice, green onion, celery and okra served with oven roasted tomato-corn maque choux and grilled lemon spinach ^{v gf}

Farmer vegetable lasagna Oregon mushrooms, zucchini, tomato, Gruyère alfredo, olives, pine nuts, charred arugula and Oregon extra virgin olive oil

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\$64 package

Pork cordon bleu with roulade prosciutto, Gruyère, grilled lemon asparagus, preserved lemon-thyme jus and griddled sweet potato ^{*gf}

Marinated Wagyu sirloin steak with garden herb and truffle mashed potatoes, grilled lemon asparagus, roasted Oregon mushrooms and pinot noir demi glaze ^{*gf}

Smoked chicken breast with roasted shallot marsala sauce, hazelnut-cranberry wild rice pilaf, Parmesan and beer-glazed root vegetables ^{gf}

Tiger prawn and three cheese ravioli Roasted peppers, tarragon tomato, grilled zucchini, Meyer lemon-chardonnay sauce, basil and charred arugula (also available as vegetarian)

Hazelnut, mint and mustard crusted lamb loin chop with cranberry chutney, goat chèvre mashed potatoes and grilled zucchini ^{*gf}

\$54 package

Blackened Carlton Farms pork chop with an apple cider beurre blanc, tart cherry jus and Brussels sprout, bacon and potato hash ^{*gf}

Argentinian flat iron steak with grilled sweet potatoes and tomatoes tossed in chimichurri with Malbec wine sauce ^{*gf}

Buttermilk, herb and cornmeal crusted chicken breast served with chardonnay gravy, roasted garlic mashed potatoes and grilled lemon asparagus ^{gf}

Pan seared NW salmon Honey mustard-tarragon glaze, hazelnut-cranberry wild rice pilaf and grilled lemon spinach ^{*gf}

Pesto stuffed portobello Mozzarella, roasted tomato, creamy garden herb polenta, grilled lemon spinach, balsamic glaze and Oregon extra virgin olive oil ^{v gf}

Grilled garden herb risotto cakes with sautéed Oregon mushrooms, Gruyère, romesco sauce and grilled green beans ^{v gf}

KIDS TABLE

\$25 per child, plated, includes milk or juice

Choice of chicken strips, macaroni and cheese or pepperoni flatbread

Served with tater tots, fruit salad and a chocolate chip cookie



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SIGNATURE DINNER BUFFET

Includes fresh rolls with whipped butter and coffee service.
2 proteins and 3 sides are required.

PROTEINS

All proteins are priced per person. Vegetarian options can be found on the next page.

Wagyu sirloin steak Oregon mushroom demi \$42 ^{*gf}

Argentinian grilled flat iron steak Roasted tomatoes and chimichurri sauce \$37 ^{*gf}

Pan seared NW salmon Marinated with coriander and dill, served with parsnip beurre blanc \$28 ^{*gf}

Pinot Gris poached salmon Olive-tomato salsa cruda and capers \$28 ^{*gf}

Pan seared NW salmon Honey mustard and tarragon glaze \$28 ^{*gf}

Pan seared Alaskan cod Puttanesca sauce \$27 ^{gf}

Champagne-rosemary marinated chicken breast Preserved lemon beurre blanc \$26 ^{gf}

Buttermilk, herb and cornmeal crusted chicken breast Chardonnay gravy \$29 ^{gf}

Smoked Draper Valley chicken breast Roasted shallot marsala sauce \$27 ^{gf}

Apple cider brined pork chop Sage and marionberry jus \$32 ^{*gf}

Fennel-rubbed pork loin Apple-cranberry Cumberland sauce \$33 ^{*gf}



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SALADS + SIDES

Mixed greens salad with veggies, sunflower seeds, Parmesan cheese and dressings ^{v gf}

Caesar salad romaine, tomatoes, Parmesan crostini ^v

Roasted Yukon potatoes with rosemary and sage ^{v gf}

Pesto stuffed portobello with roasted tomatoes, mozzarella and marinara ^{v gf}

Grilled seasonal vegetables with olive oil, herbs and lemon ^{v gf}

Grilled vegetable lasagna with kale and marinara ^v

Roasted garlic mashed potatoes ^{v gf}

Kale quinoa salad with cucumbers, pickled onions and feta ^{v gf}

Roasted cauliflower with truffle oil, herbs and lemon ^{v gf}

Sautéed green beans with Oregon mushrooms, garlic and white balsamic vinegar ^{v gf}

Yam mashed potatoes ^{v gf}

Farm vegetable risotto with Gruyère and truffle oil ^{v gf}

Grilled lemon asparagus with sweet potato crispies ^{v gf}

Seared Brussels sprouts with pancetta and mustard glaze ^{gf}

Grilled broccolini with garlic, lemon and olive oil ^{v gf}

SOUPS

Chocolate beef and barley soup with hearty root vegetables

Chilled gazpacho tomato soup with avocado ^v



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CARVING STATIONS

Includes dinner rolls, mixed green salad with dressings and choice of 3 sides from Signature Buffet.

Chef fee for carving stations: \$100 per hour, per chef, 1 chef required per 75 guests.

Protein priced per person, minimum 2 proteins required.

Smoked prime rib with demi au jus and horseradish mousse \$45 *

Smoked ham with maple-mustard jus \$32

Cedar planked NW salmon with honey dijon-tarragon glaze \$28 *

Cascade Natural beef tenderloin with demi au jus and horseradish mousse \$46 *

Coriander-rubbed pork loin with apple cider jus \$34 *

Roasted turkey breast with herbs and pinot gris gravy \$32

FAMILY STYLE MEALS

Choose from either the Plated or the Signature Dinner Buffet, add \$10 per person.

Includes dinner rolls, 1 salad, 2 proteins, 2 sides.

Vegetarian and vegan meals will be served plated, unless chosen as option to serve to entire group.



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THEMED STATIONS

Priced per person; minimum 60 guests.

TACOS

Hard shell tacos and soft flour tortillas
Verde pork carnitas
Chili Colorado chicken
Grilled Mahi Mahi with mango salsa
Poblano-veggie chilequiles with queso fresco
Fajita vegetables and shredded lettuce
Pico de gallo, guacamole, michelada chips, sour cream, cheese, jalapeños
Mexican beans and rice
\$48

AMERICAN BBQ

BBQ chicken (whole chickens, quartered)
Baby back ribs
Pulled pork
Corn bread
Cole slaw
Baked potato salad
Corn on the cob rounds with butter and cotija
Mixed green salad
Homemade malt vinegar chips
\$55

HAWAIIAN LUAU

Grilled seasonal fish with tropical fruit salsa
Whole roasted suckling pig with passion fruit glaze
Bulgogi beef ribs
Hawaiian sweet rolls
Coconut macadamia rice
Potato mac salad
Ahi poke wonton chips
\$70

LATE NIGHT SNACKS

Priced per person, 50 person minimum.

Street tacos choice of pork or chicken, fajita vegetables with beans and rice \$10

Cajun tots + mini corn dogs

Homemade mini corn dogs served with ketchup, ranch and Dijon \$10

Macaroni and cheese cups served with bacon, green onions, tomatoes, jalapeños, bread crumbs and cheese \$10

Donut Holes and chocolate milk \$6

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PRE + POST PARTY

Provide your crew with 'day of' treats pre or post party!

Wake up

1 dozen local donuts
1 gallon of local cold brew
Sugars and creamer included
\$85

Pre-Party!

Bubbles for your guys or gals (3 bottles)
Juice to make your mimosas
Seasonal fruit platter
\$85

Pub Snacks

Local Microbrews (2 six packs)
Hard pretzels
Beef jerky
Mixed nuts
\$95

Sandwiches

2 choices of sandwiches
Chips and soft drinks
\$150

Platters serve 10 people each

Artisan Cheeses and Crackers \$90

Chips, Salsa and Guacamole \$45

Cookies (assorted, per dozen) \$24

Fresh fruit Seasonal \$65

Garden Veggies with Ranch and Hummus \$65

A LA CARTE BEVERAGES

Bloody Mary Mix and fixings \$40 per half gallon (you provide the vodka)

Cold Brew \$6 each (also available by the gallon)

San Pellegrino \$8 each **Kombucha** \$6 each **Soft Drinks** \$4 each

Wine, beers and bubbles are available to be delivered to your get ready room.

Please ask for details!



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COCKTAILS

BATCH COCKTAILS

Batch cocktails can be prepared for your event. Each batch contains 50 - six ounce cocktails. Batch cocktails are made with well liquors and must be chosen from the following list. \$400 per batch.

Lavender Lemon Splash Vodka, lemon, lavender, soda water

Bachelor Button Vodka, blueberry, mint, lemonade

Solomon's Spritzers Gin, mint, soda water

Tequila Basil Lemonade Tequila, basil, lemonade

Classic Margaritas Tequila, housemade sour mix

Tetherow Sour Bourbon, lemon, cranberry

SPECIALTY COCKTAILS

Make your bar totally unique to your big day with specialty cocktails! Any selection of cocktails can be chosen and will be charged based on the liquor chosen. They can be served for a specific amount of time or for the entirety of service.

Drinks are charged based on consumption.

Our favorites:

Old Fashioned

Whiskey Sour

Moscow Mule

Mint Julep

Hibiscus or Jalapeño Margarita

Sea Breeze

LIQUOR

Premium Liquor

\$12 per drink

Ketel One

Hendrick's

Espolon Blanco

Woodford Reserve

Mount Gay

Glenmorangie 10 Year

Basil Hayden's

Call Liquor

\$10 per drink

Tito's

Bombay Sapphire

Lunazul

Bacardi Silver

Buffalo Trace

Jameson

Johnnie Walker Red

Well Liquor

\$8 per drink

Gordon's Vodka

Gordon's Gin

Sauza Silver

Captain Morgan

Jim Beam

Jack Daniels

Dewar's White Label

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WINE

KEGGED WINE: COOPERS HALL

What is kegged wine and why should I consider it?

Kegs of wine are environmentally friendly and more cost-friendly for wineries to produce, which means a high-quality, Oregon-made wine at appreciable prices. Since 2014, Portland-based Coopers Hall has avoided using over 400,000 single-use glass bottles.

BONUS! They offer complimentary wine tastings to Tetherow couples at their Portland location.

All kegs are 1/6 BBL. A keg serves 120 - five oz pours.

One red and one white are recommended. For bar packages, additional wines can be selected from below.

Cabernet Sauvignon \$850

Pinot Noir \$850

Chardonnay \$975

Rose of Pinot Noir \$975

Pinot Gris \$850

Cascade White Wine \$750

Cascade Red Wine \$750

CATERING AND EVENTS BOTTLE LIST

\$52 per bottle

Pinot Noir R. Stuart Big Fire Pinot Noir, OR

Cab Juggernaut Cabernet Sauvignon, CA

Chardonnay Black Stallion Chardonnay, CA

Pinot Gris Lange Pinot Gris Reserve, OR

Rose Justin Rose, CA

Sparkling Mumm Blanc de Blanc, CA

\$39 per bottle

Pinot Noir Wild Hills Pinot Noir, OR

Cab Sharecropper's Cabernet, WA (Owen Roe)

Chardonnay Josh Cellars Reserve Chardonnay, CA

Pinot Gris Pike Road Pinot Gris, OR

Rose Fleurs de Prairie Rose, France

Sparkling Marques de Caceres Cava Brut, Spain

CHAMPAGNE TOAST

Bubbles will be passed table side prior to toasts.

Can also be served pre-ceremony as a fun way to welcome your guests!

\$5 per person; 3 oz pours

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SPECIAL EVENT BEVERAGE PACKAGES

For your convenience, we offer package pricing on the bar. This offers a set price per person, per hour, for a full choice of beverages available. This pricing does not include the Champagne Toast, which can be arranged at \$5 per person for our house sparkling wine.

All bars close 30 minutes prior to the end of the event.

To ensure the safety of you and your guests, it is the policy of Tetherow to not serve hosted shots.

PLATINUM

Two Signature Cocktails
 Call Liquor
 Two Choices of beer
 Cooper's Hall Cascade Red Blend
 Cooper's Hall Cascade White Blend
 Two Choices of additional wines

One Hour \$37
 Two Hours \$42
 Three Hours \$47
 Four Hours \$54
 Five Hours \$59

GOLD

Two Signature Cocktails
 Well Liquor
 Two Choices of beer
 Cooper's Hall Cascade Red Blend
 Cooper's Hall Cascade White Blend
 One additional choice of wine

One Hour \$33
 Two Hours \$36
 Three Hours \$39
 Four Hours \$45
 Five Hours \$50

SILVER

Two Choices of beer
 Cooper's Hall Cascade Red Blend
 Cooper's Hall Cascade White Blend

One Hour \$25
 Two Hours \$29
 Three Hours \$33
 Four Hours \$36
 Five Hours \$40



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EVENT GUIDELINES

MENU GUARANTEES & COURSE SELECTIONS

Meal course selections are due four weeks prior to the event. Final confirmation of number of guests for each event and notification of any dietary needs or allergies is required two weeks prior to the event. Our Chef is pleased to provide vegetarian, vegan and gluten free alternatives for you and your guests. If attendance falls below the guarantee, the host is responsible for the number guaranteed or the actual number of guests served, whichever is greater. Menu and beverage prices are subject to change. All prices are per person unless otherwise noted.

CUSTOM MENUS & CULINARY EXPERIENCES

We are happy to prepare and design a menu tailored to suit the specific needs of your group. Inspired by the surroundings in Central Oregon, our Chef will create a menu using locally sourced products whenever possible. Please contact Tetherow to inquire about a custom menu.

SERVICE CHARGE AND FEES

- A service fee of 24% of the food & beverage total will be applied.
- One bar per 75 people. Additional bartenders are available for \$75/hour with a four hour minimum.
- Wine corkage fee is \$30 per 750ML.
- A \$250 cleaning fee will be added to any party leaving an excessive mess.
- All wedding items must be picked up before 8 am the following day, unless an alternative time was agreed upon with your Tetherow event coordinator.

SIGNS AND DISPLAYS

Pre-approved signage is permitted in the registration area and in the private function areas only. Signs are not permitted in the Clubhouse or other public areas. With advanced notice, we can prepare a sign for your function at a nominal charge.



Ashley Cook Photography



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CATERED FUNCTIONS

Please note that Tetherow is the sole purveyor of all food and beverage for onsite events. All food and beverage (with the exception of wedding cakes and desserts) are provided by Tetherow only. Due to strict Oregon food preparation guidelines and liability issues, no food may be removed from event. No outside alcohol is allowed in Tetherow event spaces, unless approved by event coordinator and served by Tetherow staff.

All wedding cakes and desserts must be prepared by a commercial kitchen with an Oregon license to operate. All outside desserts must be approved prior to event. If approval is not met before, outside dessert will not be served during event.

All bars end 30 minutes prior to the end of the event.

Tetherow is pleased to cater buffets to your hospitality suite, vacation rental home, or off site location. Our off site catering service includes appropriate staffing, complete setup and tear down of tables, chairs, linens and place settings. Tetherow can supply a quote for additional events.

- Minimum food and beverage sales, excluding service charges, are required for exclusive use of special event spaces for events.
- All prices do not include applicable service charge of 24%.
- A non-refundable deposit of \$1000 and a signed contract holds your date and time
- 50% of estimated balance is due 6 months in advance (or at time of contract if within six months).
- Balance is due two weeks prior to event.



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The One