

# WEDDINGS AT SUTTLE LODGE





## YOUR BIG DAY, IN A WOODESY OREGON WAY

Tucked into the Deschutes National Forest just a little over 2 hours from Portland, the historic Suttle Lodge & Boathouse sits on the shore of Suttle Lake. Surrounded by incredible forested grounds and beaches that are stunning at any season, Suttle Lodge is - dare we say it- pretty magical.

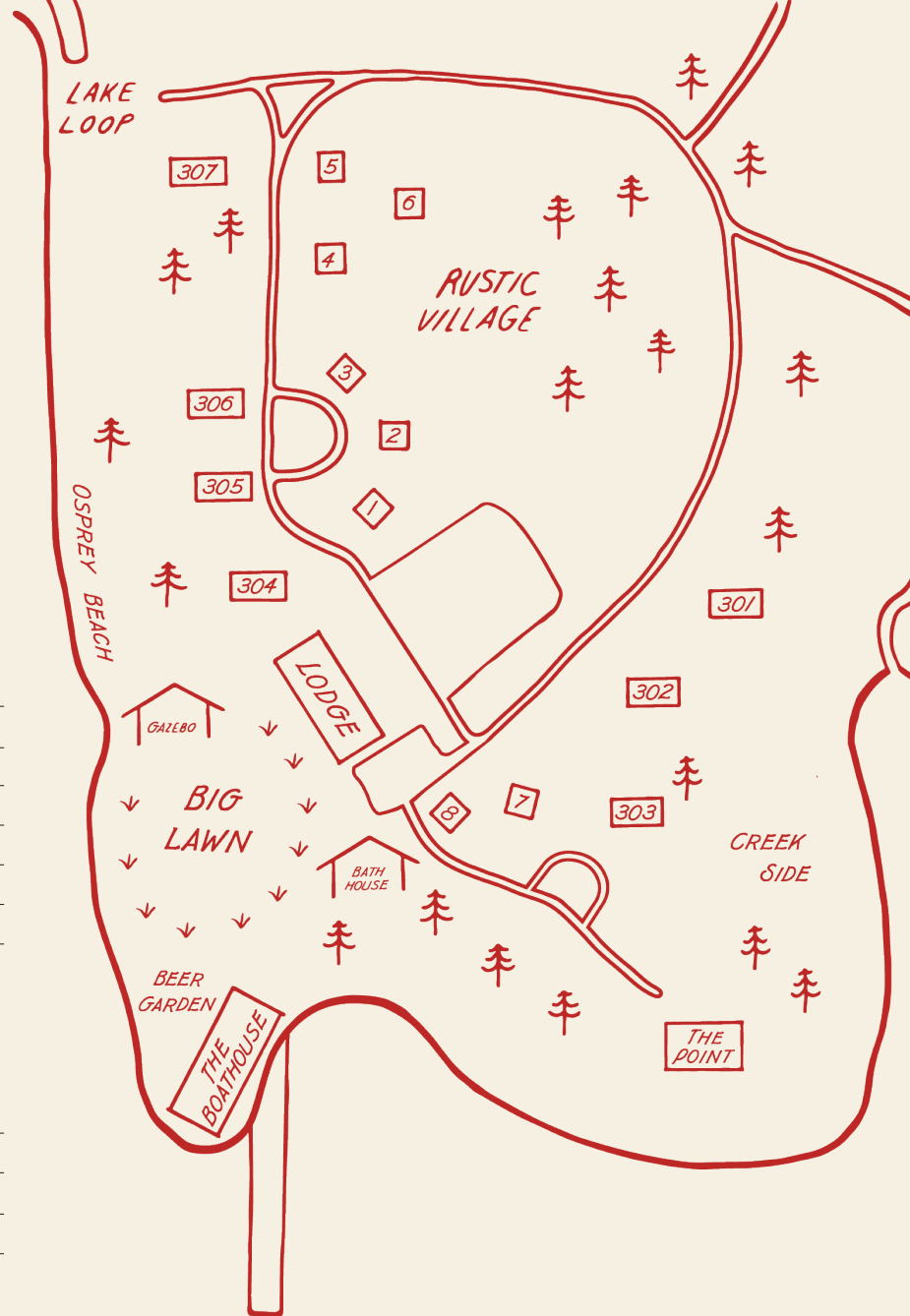
The Suttle Lodge only hosts a handful of weddings each year. These special events are planned and executed by the lodge's attentive, professional staff.



**BIG OR SMALL,  
INDOOR OR OUTDOOR,  
WE'VE GOT YOU.**

OUTDOOR	SQ FT	DIMENSIONS	SEATED	STANDING
THE PAVILION	460	26 X 18	20	40
BOATHOUSE DECK	920	16 X 58	60	75
BACK DECK	990	22 X 45	60	85
OSPREY BEACH	4000	-	85	150
BIG LAWN	600	75 X 80	150	300
RUSTIC VILLAGE	8000	-	-	300
CREEKSIDE	20,000	-	150	300

INDOOR	SQ FT	DIMENSIONS	SEATED	STANDING
THE DEN	460	18 X 26	25	50
THE POINT	1300	-	10	15
THE LODGE	1500	36 X 57	65	100

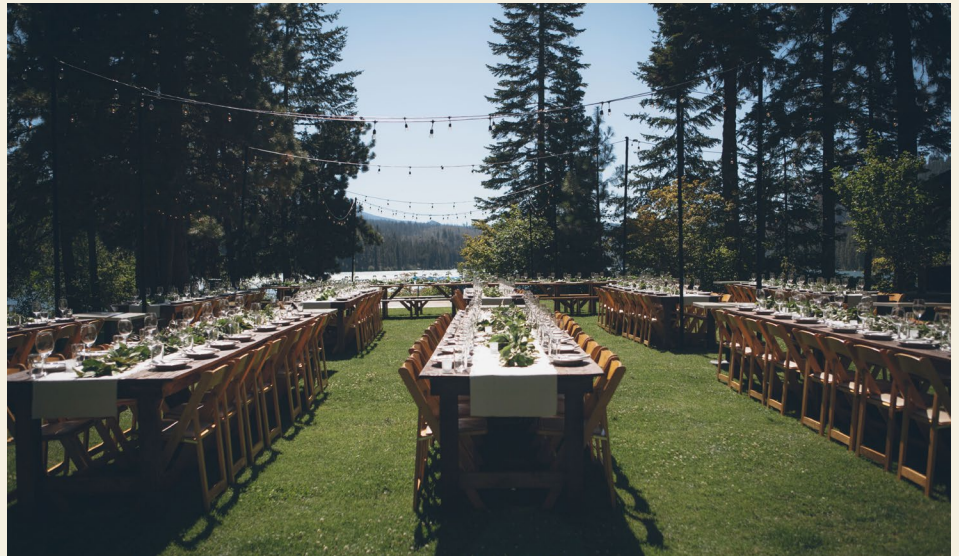


# THE LAKEFRONT BUYOUT

## LODGE, DECK AND BIG LAWN

The main Lodge, its Deck and the sprawling Big Lawn overlooking Suttle Lake are the most sought after locations on property. With this collection of spaces, this buyout allows you to host several experiences during your stay for up to 140 guests. The Lodge includes access to Skip Bar, with its renowned cocktail and wine list, as well as exclusive use of the Lodge's lobby area. Make fires in the wood burning fireplace and spin records on our vintage record player until your hearts content.

Only a handful of Lakefront Buyouts are booked each year, between September and May for up to 140 guests.



# WEDDING TYPES

## BUYOUT:

Check in at 4pm on Day 1 and begin your celebration with a welcome party or rehearsal dinner. On Day 2, enjoy time exploring the property and playing on the lake before your ceremony, cocktail hour, and reception. On Day 3, guests check out at 11am, with the option to add a farewell breakfast. Details and rates to be discussed.



## SITE RENTAL:

If you do not have enough guests to fill all on-site lodging (50 or less), you may reserve ceremony and reception spaces along with lodging for your group. Please note that private access to the Lodge and Skip Restaurant is only available with a full buyout. We are still open to the public. Details and rates to be discussed.



# ADD-ON'S

## KEEP THE FUN GOING AS LONG AS POSSIBLE



### LATE NIGHT PIZZA PARTY

Keep the bar open & the party going (normal event end-time is 10 pm) until 12pm with fresh pizza for up to 75 of your closest friends. Our signature move, just as folks are starting to slow down- pizza delivery!

A fee of \$750 per hour includes staff for skip, a cash bar. Pizzas and additional beverage service offered separately.



### BONFIRE AND BEERS ON OSPREY BEACH

A historic, double-sided, volcanic rock fire pit sits on the shores of Osprey Beach, just steps away from the Lodge. We'll build your fire, set up folding chairs for your guests, and provide a yeti tub of beer and canned wine.

The rate for one Bonfire and Beers set-up is \$400, plus the cost of beverages and service. This add-on is only available outside of Forest Service fire bans.



### THE BOATHOUSE

With big, bright windows, pocket booths, and casual vibes, the Boathouse sits right on Suttle Lake and offers stunning, westward views. Available for just a short window of time, the Boathouse has limited seasonal availability.

The Boathouse is available on a case by case basis and rents for \$2,500 per event. Catering and beverage service offered separately.



# SAMPLE PACKAGE

Please note, these are estimates based on past wedding averages. These numbers are for example only, and are not necessarily true numbers. For detailed information about what is included in your buyout, please contact the Suttle Lodge sales director at [sales@thesuttlelodge.com](mailto:sales@thesuttlelodge.com).

A professional wedding planner is required and below Pricing does not include outside rentals (tent, dance floor, lighting, etc) wedding planner services, florals, DJ, photographer etc.

We require all buyout weddings to use one of our wedding planner services, reach out to [sales@thesuttlelodge.com](mailto:sales@thesuttlelodge.com) for more details.

	SITE FEE	FOOD	BEVERAGE	LODGING
<b>BIG BUYOUT</b>	<b>\$20,000</b> for the weekend, based on 100 guests	<b>\$65-110</b> per plate  *See catering packet for more information	<b>Open or cash bar</b> or a combination of the two!  *See catering packet for more information	<b>\$25,000</b>  for a full buyout of all accommodations during peak season. Guest accommodations may be paid separately or covered on a master bill.
<b>SITE RENTAL</b> only groups under 50 people	<b>\$7,500</b> Based on 50 guests and using a ceremony site, reception site, mobile bar, and catering services	<b>\$65-110</b> per plate  *See catering packet for more information	<b>Open or cash bar</b> or a combination of the two!  *See catering packet for more information	<b>No requirement</b> for lodging. Please contact the Sales Manager for individual lodging rates.

*Please note: Outside of contracted event hours, all restaurants and bars at The Suttle Lodge remain open to the public. This applies to any rentals, including buyouts.*

*The Suttle Lodge is the exclusive caterer for The Suttle Lodge & Boathouse. No outside food or beverage are permitted.*



Santiam Hiway Ore

SL

Dense Brush under  
Young Fir & Pine

FINE SHALLOW

Fut  
be c  
ment



# CATERING AT SUTTLE LODGE

# CATERING

The Suttle Lodge & Boathouse uses seasonal, local produce, and goods. The sample menu items listed below are subject to vary based on availability. Prices and menu offerings are subject to change as needed without notice. Dietary restrictions and aversions need to be addressed in the early stages of menu planning to ensure that every guest is well taken care of. Dietary needs must be confirmed 10 days prior to your event. Please note that a 20% service fee will be added to all food and beverage purchases.

## BRUNCH \$25

BUFFET SERVICE, PRICE PER PERSON.  
10 GUEST MINIMUM

### EGG STRATA

Chef's choice

### HASH BROWNS

classic shredded potatoes

### PROTEIN

*choice of 1*

bacon, ham, smoked fish,  
or smoked shrooms

### TOAST

sourdough with butter and jam

**-OR-**

### GRANOLA

with greek yogurt, maple, chia pudding

### ORANGE JUICE

### ALCOHOL, BLOODY MARYS

+ MIMOSAS

available a la carte \$11/drink

## LODGE BREAKFAST \$20

BUFFET SERVICE, PRICE PER PERSON.  
10 GUEST MINIMUM

### EGG STRATA

Chef's choice

### GRANOLA

with yogurt

### TOAST

sourdough with butter and jam

## BOXED LUNCH \$15

CHOOSE 1 OPTION PER LINE FOR THE  
ENTIRE GROUP. PRICE PER PERSON.

### COLD DELI SANDWICHES

turkey, roast beef, Italian, or pb&j

+

kettle chips

+

choice of chocolate chip cookie

or peanut butter cups

## SNACKS

EACH OPTION IS BASED ON PARTIES OF  
10 PEOPLE

### HERBIVORE \$60

crunchy vegetables, dips, spreads, kettle  
chips

### CARNIVORE \$70

meats, cheeses, pickles, mustard,  
crackers

## LIGHT \$65

SERVED FAMILY-STYLE OR BUFFET  
20 GUEST MINIMUM  
1 SALAD, 1 SIDE, 1 MAIN

## TRADITIONAL \$85

SERVED FAMILY-STYLE OR BUFFET  
20 GUEST MINIMUM  
1 SALAD, 2 SIDES, 1 MAIN

## A LITTLE EXTRA \$105

SERVED FAMILY-STYLE OR BUFFET  
20 GUEST MINIMUM  
1 SALAD, 2 SIDES, 2 MAINS

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### SALADS

#### SIMPLE

in the moment mixed greens, onion,  
tomato, cucumber, Italian vinaigrette

#### CHOPPED WEDGE

iceberg, bleu, crunchies, egg, bacon,  
pickled onion

#### CAESAR

lacinato kale, Caesar dressing, pecorino,  
croutons, lemon

#### GRAIN

in the moment roasted & raw vegetables,  
crunchies, sherry vinaigrette

### DESSERT

#### CHOCOLATE CHIP COOKIES

\$5 each

#### FRUIT TART

\$7 each, serves 5-6 people

### SIDES

#### POTATO SALAD

dilly potatoes

#### PASTA SALAD

in the moment veggies and olives

#### WHITE BEAN SALAD

mama lils, parsley, vinaigrette

#### ROASTED POTATOES

olives, herbs, garlic

#### SEARED CAUIFLOWER

harissa, herbs, cashew crema

#### ROASTED SQUASH

pumpkin seed

#### GRILLED BROCCOLINI

garlic-chili crunch, lime

#### BRAISED GREENS

in the moment greens

#### MAC AND CHEESE

old faithful

#### BAKED BEANS

#### MEXICAN CORN SALAD

crema, cilantro, chili, lime

### MAINS

#### SAUSAGES

kraut, mustard

#### SMOKED CHICKEN

mustard sauce, greek yogurt

#### PULLED PORK

pickles, bbq sauce, rolls or white bread

#### FRIED TROUT

remoulade, lemon

#### GRILLED FLAT IRON STEAK

salsa verde

#### CHICKEN SCHNITZEL

herb salad

#### SMOKED RIBS

sticky sweet

#### MAITAKE MUSHROOM "STEAK"

salsa verde

#### SEASONAL RISOTTO

\*vegan option available

#### SEARED FISH

\*sweet pickled onions, herb salad

# A LA CARTE PIZZA PARTY!

## BOXED DELIVERY-STYLE PIZZAS FEED 2-3 PEOPLE

NO.1 \$18

tomato, mozzarella, basil

NO.2 \$21

tomato, mozzarella, pepperoni,

NO.3 \$21

tomato, mozzarella, mushrooms, olives

NO.4 \$25

tomato, mozzarella, pickled peppers,  
fennel sausage

## ADD A SALAD FEEDS 4-5 PEOPLE

SIMPLE \$20

in the moment mixed greens, and  
vegetables, Italian vinaigrette

CAESAR \$20

lacinato kale, Caesar dressing, pecorino,  
croutons, lemon

GRAINS \$20

in the moment roasted & raw vegetables,  
crunchies, sherry vinaigrette

## ADD DESSERT...\$7 PER PERSON FEEDS 5-6 PEOPLE

CHOCOLATE CHIP COOKIES

FRUIT TART

SMOKRE'S KIT - fire not included



# TACO BAR BUFFET!

## YOUR CHOICE OF

### MEAT TACOS

your choice of

### VEGGIE TACOS

in the moment roasted veggies

## ADD SIDES

### CHIPS + SALSA

corn chips with two salas

### RICE AND BEANS

## ADD DESSERT...\$7 PER PERSON

FEEDS 5-6 PEOPLE

### CHOCOLATE CHIP COOKIES

### FRUIT TART

SMOKRE'S KIT - fire not included



# BEVERAGES À LA CARTE

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BEVERAGE OPTIONS SUBJECT TO AVAILABILITY. PLEASE NOTE THAT A 20% SERVICE FEE WILL BE ADDED TO ALL FOOD AND BEVERAGE.



# BEER

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CHOOSE 3 12OZ-16OZ CANS, PRICED AT \$5-\$6 PER CAN  
CHARGED PER CAN BASED ON CONSUMPTION

We're proud to offer beer from the entire state of Oregon. Our program skews crushable and balanced with an emphasis on modest ABV.

*Beer offerings change seasonally. Please inquire for current list.*

# ZERO PROOF COCKTAILS

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\$85 PER BATCH

Executed with precision and care — all of our cocktails, regardless of proof, taste best here because they were created and selected with Suttle Lake in Mind.

SEASONAL SHRUB + BUBBLES  
seasonal fruit, vinegar, sugar, sparkling water

WEDDING COCKTAIL  
lemon, elderflower, sparkling water

INVISIBLE BUFFALO  
maple, lemon, bitters, sparkling water

# WINE

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PRICE VARIES  
CHARGED PER BOTTLE BASED ON CONSUMPTION

Each of our wines is domestic with a focus on west coast wineries. We believe in responsible farming and minimal intervention but aren't militant about labels or designations. We serve delicious, high-acid wine, that tastes great with food in this beautiful setting.

*Wine offerings change seasonally. Please inquire for current list.*

# NON ALCOHOLIC

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PRICED PER PERSON

SPARKLING WATER \$3  
per bottle

COFFEE OR TEA \$3  
fresh brewed Backporch Coffee +  
Steven Smith Teas

ORANGE OR  
GRAPEFRUIT JUICE \$25  
carafe, 6 servings

COCA-COLA PRODUCTS \$3  
per person

# HIGHBALL BAR

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2 PART COCKTAILS, PRICED PER DRINK

MIXERS: SODA, TONIC, ETC. + LIME AND LEMON FOR GARNISH

## HOUSE \$12/PER DRINK

VODKA

Fris

GIN

Seagram's

TEQUILA (BLANCO)

Pueblo Viejo

RUM (WHITE)

Cruzan

WHISKEY

Evan Williams Black Label

## GOLDBLOCKS \$14/PER DRINK

VODKA

Monopolowa

GIN

Beefeater's

TEQUILA (BLANCO)

Espolon

RUM (WHITE)

Flor de Cana

WHISKEY

Old Forester

WHISKY

Famous Grouse

MEZCAL

Bruxo

## DELUXE \$16/PER DRINK

VODKA

Tito's

GIN

Ford's Gin

TEQUILA (BLANCO)

Partida

RUM (WHITE)

Planteray

WHISKEY

Woodford Reserve

WHISKY

Johnnie Walker Black

MEZCAL

Vida

# BATCHED COCKTAILS

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SERVES 10  
PRICED PER BATCH

## HOUSE \$110/PER BATCH

## GOLDILOCKS \$130/PER BATCH

## DELUXE \$150/PER BATCH

### \*ADD BUBBLES

+\$10/BATCH  
FOR SPARKLING WATER

+\$20/BATCH  
FOR SPARKLING WINE

## SUTTLE ORIGINALS

### FROZEN PUMP\*

Vodka or Gin, Grapefruit, Cappelletti  
Lemon, Vanilla Salt

### NORTH SISTER\*

Tequila, Mezcal, Lime, Honey  
*(Goldilocks and Deluxe only)*

### SNOW SHOVEL

Apple Brandy, Reposado Tequila,  
Maple, Bitters

### TABLE SLED\*

Burbon, Amaro Abano, Lime, Demerara

### WEDDING COCKTAIL

Vodka or Gin, Lemon, Elderflower,  
Bubbles

## CLASSICS

### MARGARITA\*

Tequila, Lime, Dry Curacao

### MANHATTAN

Whiskey, Sweet Vermouth, Bitters,  
Orange Peel

### MARTINI

Vodka or Gin, Dry Vermouth,  
Olive or Twist

### OLD-FASHIONED

Bourbon, Sugar, Bitters, Orange Peel

### NEGRONI

Gin, Sweet Vermouth, Cappelletti,  
Orange Peel