

A romantic photograph of a bride and groom embracing outdoors at sunset. The bride is wearing a white strapless wedding dress, and the groom is in a dark suit. They are standing in front of a large, dark evergreen tree, with the sun low on the horizon, creating a warm, golden glow and lens flare. The scene is captured in a soft, intimate moment.

WEDDINGS

3376 Country Club Drive South, Salem, OR 97302

www.illahehills.com



SITE FEES

OUTDOOR PAVILION & CEREMONY LAWN | \$3,000

ILLAHE BALLROOM | \$3,000 Reception Only
Add Ceremony Lawn \$500

INCLUSIONS

- ✓ Complimentary Menu Tasting for Bride & Groom
- ✓ One Hour Ceremony Rehearsal
- ✓ Two Getting Ready Areas for Bridal Parties
- ✓ Ceremony & Reception Chairs *(for up-to 200 people)*
- ✓ House Linen, China, Glassware & Flatware
- ✓ Reception Tables
- ✓ Additional Tables for Gifts/Guest Book/Cake
- ✓ Set-Up & Breakdown of Tables & Chairs
- ✓ Banquet & Bartending Staff
- ✓ One Portable Bar Set-Up
- ✓ Cake Cutting & Service
- ✓ Five Hours of Event Time - Ceremony & Reception
- ✓ Four Hours of Event Time - Reception Only
- ✓ 21ft x 23ft Hardwood Dancefloor – Ballroom Only

ILLAHE BALLROOM

The Illahe Ballroom allows for year-round receptions with floor-to-ceiling windows overlooking the beautiful greens of our golf course as well as a built-in hardwood dance floor. Our elegant chandeliers and romantic fireplace inspire the perfect ambiance for your special day.

CAPACITY

200 - without dance floor

160 - with dance floor

OUTDOOR PAVILION & CEREMONY LAWN

Enjoy the stunning views of the natural countryside for your Ceremony and Reception with our beautiful outdoor Pavilion and Ceremony Lawn. This event space is just steps away from the main Clubhouse and offers the perfect backdrop for sunset photos.

CAPACITY

250 - without dance floor

200 - with dance floor

**Dance floor not included in Pavilion*

**Pavilion Tent available April-October*



HORS D'OEUVRES

TRAY PASSED OR BUFFET

Priced per 100 pieces | Half & Quarter Orders Available

COLD

Garlic Peppercorn Crusted Ahi Spoons with Minted Cucumber & Goat Cheese **gf*

Tartlets with Smoked Salmon, Dill & Cream Cheese

Caramelized Onion & Garlic Crostini with Rosemary & Prosciutto

Sun-dried Tomato & Basil Cream Crostini

Avocado, Roasted Red Pepper & Chipotle Aioli Crostini

Salmon Lox with Cream Cheese, Red Onion, Capers & Pistachio on Marbled Rye

Prosciutto-Wrapped Mozzarella with Fresh Basil **gf*

Chilled Prawns with Cocktail Sauce & Lemon **gf *df*

Caprese Skewers **gf*

Bacon Wrapped Dates with Brie, Hazelnut, & Rosemary honey **gf*

Heirloom Tomato Caprese in Frico Cups **gf*

Grilled Zucchini Skewers with Lemon Basil Ricotta & Sundried Tomato **gf*

Peppered Steak Bites **gf*

Skewered Black Pepper & Garlic Rubbed New York with Green Olive, Roasted Red Pepper, & Manchego Cheese

HOT

Tartlets with Spinach, Mushroom & Chèvre

Chicken Skewers with Ginger-Soy Sauce **gf *df*

Asian Vegetarian Spring Rolls with Sweet Chili Dipping Sauce **df*

Walnut & Gorgonzola Stuffed Mushrooms

Italian Sausage Stuffed Mushroom

Steamed Pot Stickers with Ponzu Sauce **df*

Chicken Satay with Thai Peanut Sauce **gf *df*

Meatballs, choice of: Swedish, Smoky Barbeque, or Ginger Soy & Pineapple

Bacon Wrapped Scallops **df *gf*

Crab Cakes with Wasabi Aioli

Bacon & Goat Cheese Stuffed Mini Peppers with Balsamic Sweet Chili Sauce **gf*

Maple Bourbon Candied Bacon on a Stick **df *gf*

DINNER

YOUR CHOICE OF BUFFET OR PLATED SERVICE

Choose your preferred Salad, Vegetable, Starch, and Entrees from menu below.
Plated Service is priced per person, Buffet cost based off highest priced entrée selection.
Dinner includes freshly made Bread & Butter, Iced Tea, Lemonade, & Water.

SALAD

CHOOSE ONE

Mixed Spring Greens **gf*

With honey mustard dressing.

Classic Caesar Salad

Romaine, parmesan, house caesar dressing, & fresh croutons.

Illahe Bliss Salad **gf*

Baby spinach, romaine, dried cranberries, blue cheese crumbles,
candied walnuts & balsamic brown sugar vinaigrette.

VEGETABLE

CHOOSE ONE

Coriander Glazed Carrots **gf*

Herb Steamed Seasonal Vegetables **gf*

Roasted Asparagus **gf*

Honey Roasted Root Vegetables **gf *df*

STARCH

CHOOSE ONE FOR PLATED, TWO FOR
BUFFET

Saffron Basmati Rice **gf *df*

Herb Roasted Potatoes **gf *df*

Potatoes au Gratin **gf*

Roasted Garlic Mashed Potatoes **gf*

Butter Roasted Potatoes Fondant **gf*

ENTREES

CHOOSE TWO

CHICKEN

Lemon Madeira Chicken **gf*

Lemon, madeira & cream sauce.

Chicken Piccata **gf *df*

Sauce of white wine, lemon, capers, mushrooms, parsley & artichoke.

Chicken Marsala

Rich Marsala wine sauce, mushrooms & cream sauce.

Chicken Parmesan

Parmesan-breaded with marinara sauce & mozzarella.

Chicken Mediterranean **gf*

Grilled chicken breast with almonds, hazelnuts, saffron, warm spices & honey.

SEAFOOD

Northwest Salmon **gf*

With a lemon dill beurre blanc.

Prawn Scampi with Penne Pasta

Jumbo Prawns, grape tomatoes, green onion, artichoke, & kalamata in a buttery white wine sauce.

Snapper Veracruz **gf*

Gently braised in sauce of roasted tomato, red pepper, white wine, green olive, feta & caper.

Hazelnut Crusted Halibut **gf* (Plated Service Only)

With a madeira lemon cream sauce.

PORK

Bourbon Peach Pork **gf *df*

Roasted fennel & coriander seed crusted pork loin with a bourbon peach demi-glace.

Caribbean Pork Loin **gf *df*

Jamaican Jerk spiced, with pineapple mango salsa.

BEEF

Braised Beef Tips **gf *df*

Pearl onion, mushroom, red wine & smoked bacon.

Grilled Flank Steak **gf *df*

Choice of caramelized onion bourbon sauce or ginger-soy & pineapple.

Filet Mignon **gf* (Plated Service Only)

Six-ounce filet with wild mushroom & pinot noir demi-glace.

Grilled New York Strip Loin **gf*

With cabernet demi-glace & lemon herb butter.

Prime Rib of Beef **gf*

Available as Carving Station or Plated service. Served with creamy horseradish & au jus.

VEGETARIAN

Caponata Stuffed Zucchini Au Gratin **gf*

Stuffed with eggplant, roasted peppers, caper, raisin, Kalamata & green olive and parmesan cheese.

Portobello Mushroom **gf*

Stuffed with heirloom tomato, fresh mozzarella & toasted walnut, served with grilled zucchini & balsamic reduction.

Baked Penne with Pesto Alfredo

Creamy pesto alfredo sauce with parmesan au gratin.

Roasted Vegetable Napoleon **gf*

Polenta cake layered with roasted red pepper, zucchini, mushroom, artichoke, goat cheese, ricotta, & blue cheese, topped with basil oil & balsamic reduction.