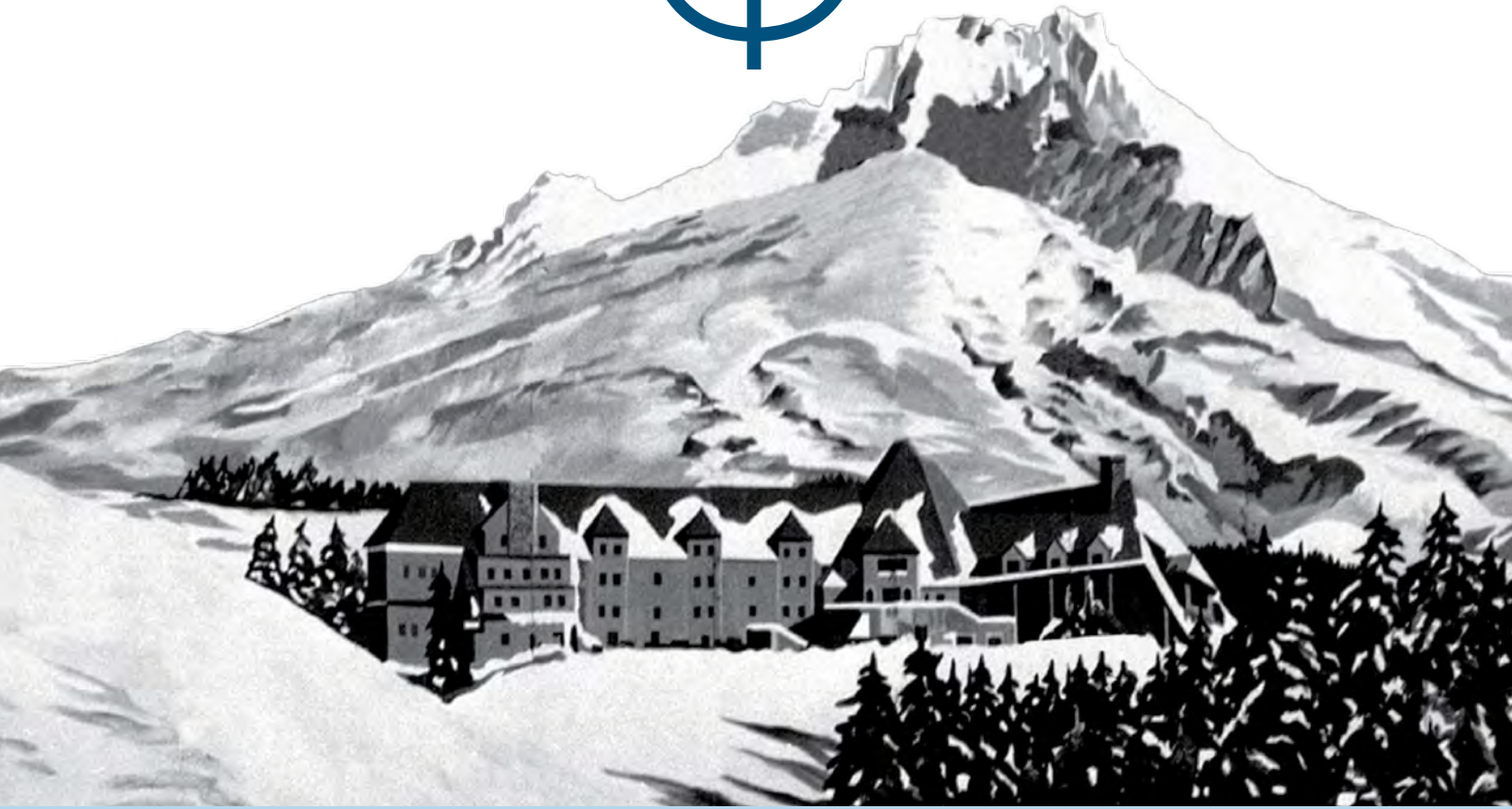




Timberline Weddings

Timberline Lodge has it all - breathtaking views, rustic charm, exquisite food and drink, and cozy accommodations for you and all your guests in a one-of-a-kind historic alpine lodge on Mt. Hood.

503.272.3251 • timberlinelodge.com/weddings

27500 E Timberline Rd.
Timberline Lodge, OR 97028

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Timberline Lodge Has It All

OUT ON THE MOUNTAIN OR INSIDE THE LODGE - THE CHOICE IS YOURS

Timberline has several venues to deliver the exact setting you have in mind, from large wedding parties of 180 to more intimate gatherings.

TIMBERLINE'S BREATHTAKING VIEWS AND SENSE OF PLACE AND TIME ARE UNMATCHED BY ANY OTHER LOCATION

Timberline is a special place - built in 1937, named a National Historic Landmark in 1977 and still operating today as a ski lodge. At 6,000 feet above sea level on Mt. Hood, it is perhaps the most unique venue in the Pacific Northwest.

A PERFECT EVENT IS YOUR EXPECTATION AND YOUR HAPPINESS IS OUR GOAL

We understand the importance of even the smallest details, and pride ourselves on helping you stay true to the vision of your most special day. We strive to deliver flawless service, so all you have to do is relax and revel in every precious moment.

WE HAVE TRUSTED PARTNERS TO TAKE CARE OF EVERY DETAIL

We have a long list of trusted vendors from which to choose. We are also absolutely content to work with any vendor you bring to us.

TREAT YOUR GUESTS TO AN ELEGANTLY RUSTIC LODGING EXPERIENCE

Timberline Lodge has 70 guest rooms, a 4-season heated outdoor pool and spa, sauna, and gym. Built in 1937 as part of President Roosevelt's Works Progress Administration, each room is furnished in its original style with upgraded amenities. Our large fireplace rooms are perfect for the bride and groom and provide ample space to get ready for your special day.

TIMBERLINE'S CULINARY TEAM WILL CRAFT THE PERFECT MENU FOR YOUR WEDDING

Our award-winning culinary team has decades of experience creating delectable menus that are as flavorful as they are memorable. Enjoy Northwest Alpine cuisine featuring fresh, seasonal, and locally-sourced foods.

THERE IS NOTHING WE LOVE MORE THAN CREATING AMAZING WEDDINGS

Contact us to schedule a tour of Timberline. We are ready to hear about your dream wedding and to provide you with everything you need to turn those dreams into your perfect day.





*A Storybook Wedding
Calls for a Storybook Location*



Wedding Options

WEDDING RECEPTION PACKAGES

Planning a larger celebration? It's easy when you select one of our reception packages. Ceremonies take place on mountainside patios, the amphitheater, or in private event rooms. Receptions take place in a private banquet room of your choice.

- 30 or more guests
- See page 7

SILCOX HUT

Unique, rustic, and intimate, Silcox Hut is a very popular wedding choice at Timberline. A Silcox Hut ceremony takes place in front of the stone fireplace. The ceremony setup is seamlessly changed over to wedding reception tables and buffet.

- Seating for up to 40 guests
- See Silcox Hut Package information on page 17 for more information

JUBILATION PACKAGE

The Jubilation Package is a step up from the Intimate Weddings Package and allows for a longer planning window. It's built for couples who want a more inclusive package as well as an elevated experience. Ceremonies take place on a mountainside patio or in a private event room followed by dinner.

- Designed for up to 30 guests
- Book any Sunday through Friday (excluding holidays and with some limitations in the summer)
- Please inquire for package rates

INTIMATE WEDDINGS

This package is perfect for the couple who is ready to tie the knot right away! Weddings take place in a variety of locations.

- 10 guests or more
- Available Mondays through Thursdays
- Book up to 6 months in advance of wedding date
- No room block offered
- Please inquire for package rates

continued on the next page

Wedding Packages Include:

Hotel Room for Two Nights

Ceremony site of your choice

Chairs set theater style

Skirted table for guest book

Skirted table for gifts

Delivery of gifts from gift table to hotel room

Directional signage

Reception room

Round tables with floor length linens*, overlay tablecloth, and cloth napkins

Votive candles

All china, glassware, and flatware

Custom-designed wedding cake

Professional banquet staff for all set-up and service (for listed items)

Professional catering staff to assist with arrangements of listed items

Two hours for decorating

*not available at Silcox Hut



Reception Package Comparison

	Phlox	Astor	Alpine Glow	Classic Timberline	Mt. Top Premiere
Hors d'oeuvre pieces per person			3	5	6
Number of entrée choices in the buffet	1	2	2	2	3
Three hours NW wine & Mt. Hood Brewing Co. beer		✓	✓	✓	✓
Added brands during three hour wine & beer period			Call brands	Premium brands	Oregon brands
Wedding cake	✓	✓	✓	✓	✓
Champagne & non-alcoholic toast	✓			✓	Oregon brands
Late night snack					✓
Price per person	\$90.00	\$135.00	\$164.00	\$187.00	\$229.00

a 23% service charge is added to all food and beverage fees



Phlox Reception Package

INCLUDES

Sparkling wine & sparkling non-alcoholic beverage toast

Sparkling fruit punch

Assorted sodas and mineral waters

Single entrée dinner buffet

Custom-designed wedding cake

Gourmet coffee and tea service

Table linen services

\$90.00 per person

add one additional entrée for \$7.00 per person

upgrade to plated dinner for \$8.00 per person

a 23% service charge is added to all food and beverage fees

Astor Reception Package

INCLUDES

Three hours of Northwest wine and Mt. Hood Brewing Co. beer

Sparkling fruit punch

Assorted sodas and mineral waters

Double entrée dinner buffet

Custom-designed wedding cake

Gourmet coffee and tea service

Table linen services

\$135.00 per person

add one additional entrée for \$7.00 per person

upgrade to plated dinner for \$8.00 per person

a 23% service charge is added to all food and beverage fees



Alpine Glow Reception Package

INCLUDES

Northwest wine and Mt. Hood Brewing Co. beer,
tray-passed during the first hour after ceremony
with one signature drink

Three hours of open bar with call brand drinks plus
Northwest wine and Mt. Hood Brewing Co. beer

Sparkling fruit punch

Assorted sodas and mineral waters

Choice of three hors d'oeuvres

Double entrée dinner buffet

Custom-designed wedding cake

Gourmet coffee and tea service

Table linen services

\$164.00 per person

add one additional entrée for \$7.00 per person

upgrade to plated dinner for \$8.00 per person

a 23% service charge is added to all food and beverage fees



Classic Timberline Reception Package

INCLUDES

Northwest wine and Mt. Hood Brewing Co. beer,
tray-passed during the first hour after ceremony
with two signature drinks

Three hours of open bar with premium brand drinks plus
Northwest wine and Mt. Hood Brewing Co. beer

Sparkling fruit punch

Assorted sodas and mineral waters

Choice of five hors d'oeuvres

Double entrée dinner buffet

Custom-designed wedding cake

Sparkling wine toast

Gourmet coffee and tea service

Table linen services

\$187.00 per person

add one additional entrée for \$7.00 per person

upgrade to plated dinner for \$8.00 per person

a 23% service charge is added to all food and beverage fees



Mt. Top Premiere Reception Package

INCLUDES

Northwest wine and Mt. Hood Brewing Co. beer,
tray-passed during the first hour after ceremony
with two signature drinks

Three hours of open bar with Oregon brand drinks plus
Northwest wine and Mt. Hood Brewing Co. beer

Sparkling fruit punch

Assorted sodas and mineral waters

Choice of six hors d'oeuvres

Triple entrée dinner buffet

Custom-designed wedding cake

Sparkling wine toast

Gourmet coffee and tea service

Table linen services

Late night snacks

\$229.00 per person

upgrade to plated dinner for \$8.00 per person

a 23% service charge is added to all food and beverage fees



Hors d'oeuvres Options

Choose three with the Alpine Glow package
Choose five with the Classic Timberline package
Choose six with the Mt. Top Premiere package

**market price items may carry an additional fee*

CHILLED

Ahi tartare
Salmon caviar on baby red potato
Oregon bay shrimp cordials
Lodge-smoked salmon mousse on balsamic crostini
Brie en croute with huckleberry preserves
Red Flame grapes with herbed chevre rolled in hazelnuts
Timberline gravlox on toast points
Serrano ham and melon
Antipasto skewers
Endive stuffed with smokey blue cheese mousse and hazelnuts
Oregon bay shrimp mousse on cucumber
Jumbo shrimp*
Fresh shucked oysters*
Washington mussels*
Smoked scallops*
Seared ahi*
Dungeness crab legs*
Mini desserts

WARM

Thai chicken satay
Shrimp shuma
Vegetable spring rolls
Pot stickers
Miniature Dungeness crab cakes*
Rogue Creamery's Smokey Blue cheese stuffed dates wrapped in bacon
Wild mushroom strudel
Stuffed mushroom caps
Caramelized sweet onion tart with olive & asiago cheese
Duck confit on toasted polenta cakes
Pigs in a blanket
Bourbon BBQ meatballs
Buffalo wings
Steak bite skewers
Grilled sausage & pepper skewers
Spinach and goat cheese crostini
Mini desserts

Full Bar Package Services

All bars include the services of a bartender.

A \$400 first hour minimum applies for full bar services.

Each additional hour carries a \$300 per hour minimum.

The sponsor of the function will be charged the difference between actual sales and the minimum per hour amounts. Beer and wine only bars have a \$225 per hour minimum.

OREGON BRANDS

A selection of vodka, gin, tequila, rum, and whiskey produced by Oregon distillers

HOSTED \$16.00/drink | NO HOST \$17.00/drink

ONE HOUR PACKAGE BAR \$35.00/person | \$15.00/person each additional hour

Includes Northwest wine and Mt. Hood Brewing Co. beer

CALL BRANDS

The most popular or well-known brands of vodka, gin, tequila, rum, and whiskey.

HOSTED \$13.50/drink | NO HOST \$14.50/drink

ONE HOUR PACKAGE BAR \$30.00/person | \$12.50/person each additional hour

Includes Northwest wine and Mt. Hood Brewing Co. beer

PREMIUM BRANDS

Top shelf brands of vodka, gin, tequila, rum, and whiskey.

HOSTED \$14.50/drink | NO HOST \$15.50/drink

ONE HOUR PACKAGE BAR \$32.00/person | \$13.50/person each additional hour

Includes Northwest wine and Mt. Hood Brewing Co. beer

SUPER PREMIUM BRANDS

Prestigious and/or limited production bottlings of vodka, gin, tequila, rum, and whiskey.

HOSTED \$17.00/drink | NO HOST \$18.00/drink

ONE HOUR PACKAGE BAR \$37.50/person | \$16.00/person each additional hour

Includes Northwest wine and Mt. Hood Brewing Co. beer

a 23% service charge is added to all food and beverage fees

Beer & Wine Package Services

All bars include the services of a bartender.

A \$200 per hour minimum applies for beer and wine bar services. The function's sponsor will be charged the difference between actual sales and the minimum.

ONE HOUR HOUSE WINE & ASSORTED BEER

Includes house red & white wine, Mt. Hood Brewing Co. craft ales, and domestic beer.
\$21.50 per person | Add \$9.50 per person for each additional hour

ONE HOUR NW WINE & ASSORTED BEER

Includes Northwest red and white wine, Mt. Hood Brewing Co. craft ales, and domestic beer.
\$24.00 per person | Add \$11.00 per person for each additional hour

ONE HOUR PREMIUM NW WINE & ASSORTED BEER

Includes Premium Northwest red and white wine
Mt. Hood Brewing Co. craft ales, and domestic beer.
\$36.25 per person | Add \$16.50 per person for each additional hour



A LA CARTE BEER & WINE SERVICES

Mt. Hood Brewing Co. cans	\$9.25/Hosted	\$9.50/No Host
Domestic Keg	\$599.00/Keg	\$357.00/Pony Keg
Mt. Hood Brewing Keg	\$760.00/Keg	\$499.00/Pony Keg

HOUSE CHARDONNY & CABERNET SAUVIGNON

By the glass	\$11.50/Hosted	\$11.75/No Host
By the bottle	\$43.25/Hosted	\$47.75/No Host

NW CHARDONNY, PINOT GRIS, PINOT NOIR, CABERNET

By the glass	\$13.75/Hosted	\$14.50/No Host
By the bottle	\$52.50/Hosted	\$54.50/No Host

PREMIUM NW CHARDONNY, PINOT GRIS, PINOT NOIR, CABERNET

By the glass	\$20.75/Hosted	\$21.50/No Host
By the bottle	\$78.75/Hosted	\$84.00/No Host

a 23% service charge is added to all food and beverage fees



Dinner Buffet

YOUR BUFFET INCLUDES

Choice of entrée from options below
Organic green salad with herb vinaigrette
Chef's selection of three additional salads
Chef's selection of rice or potato, fresh seasonal vegetable
Artisan rolls & creamery butter

HAZELNUT SMOKED PRIME RIB OF BEEF

Slow-roasted dry-aged natural beef prime rib
Rosemary scented au jus
Hood River apple horseradish cream

STUFFED RAINBOW TROUT

Rainbow trout stuffed with pepper bacon, spinach, and
Oregon hazelnuts

ROASTED NORTHWEST SALMON

Fresh salmon served with huckleberry beurre blanc

HUNTER'S STYLE CHICKEN

Grilled Oregon chicken breast with roasted garlic, grilled onion, tomato,
mushrooms, fresh herbs and pinot noir demi-glace

SMOKED PORK LOIN

Carlton Farms natural pork loin, kiln-dried apple demi-glace

GRILLED CHICKEN BREAST

Grilled chicken breast and red flame grapes
in a light champagne velouté

RED WINE BRAISED BEEF TENDERLOIN TIPS

Natural beef tips with crimini mushrooms and grilled sweet onions
in a cabernet sauvignon demi-glace

PACIFIC RIM CHICKEN

Grilled chicken breast, green onions, bamboo shoots, galangal,
sweet chili, soy sauce, coconut milk, bean thread noodles,
crushed peanuts, cilantro & fresh lime

a 23% service charge is added to all food and beverage fees



Embellishments

BRIDAL LUNCHEON PLATTER

Delivered to bride's hotel room

Finger sandwiches, sliced fresh fruits, artisan cheese & crackers,
house sparkling wine, orange juice, bottled water
\$31.00 per person

GROOMSMAN LUNCHEON PLATTER

Delivered to groom's hotel room

Roast beef sandwiches, vegetables, and pepper potato chips with ranch dip,
assorted bottled beer & bottled water
\$32.50 per person

GIFT DELIVERY TO HOTEL ROOMS

\$3.75 per room

CHAMPAGNE TOAST

House sparkling wine \$5.25 per person
Argyle sparkling wine \$13.75 per person

S'MORES

S'mores kit for roasting over fire pit \$8.25 each
(includes skewers, chocolate bar, marshmallows, and graham crackers)

MINIMUM 25 SERVINGS FOR THE FOLLOWING

Chocolate covered strawberries \$5.75 each
Hot cocoa bar \$7.95 per person
Chocolate fountain with fruit and sweets for dipping \$10.50 per person
Mini desserts \$6.95
Cake cutting service (you provide your own cake) \$7.00 per person

FABRIC DRAPED DROP CEILING

\$525.00 (available in Ullman Hall only)

BISTRO LIGHTS

\$475.00 perimeter of Ullman Hall
\$375.00 Ullman Patio
\$295.00 Raven's Nest Dance Floor

DRONE PHOTOGRAPHY PERMIT

\$500.00 permit fee for up to three hours
\$250.00 for each additional hour

a 23% service charge is added to all food and beverage fees





Venue Guidelines

FOR WEDDINGS UP TO 60

CEREMONY	RECEPTION	FOUR-HOUR SITE FEE	FOOD & BEVERAGE MINIMUM
Raven's Nest or Outdoor Ceremony Site	Raven's Nest	\$5,050	\$8,200 Saturday Night \$6,500 Sun-Fri Night
Barlow Room or Outdoor Ceremony Site	Raven's Nest	\$4,000	\$6,500 Saturday Night \$4,500 Sun-Fri Night

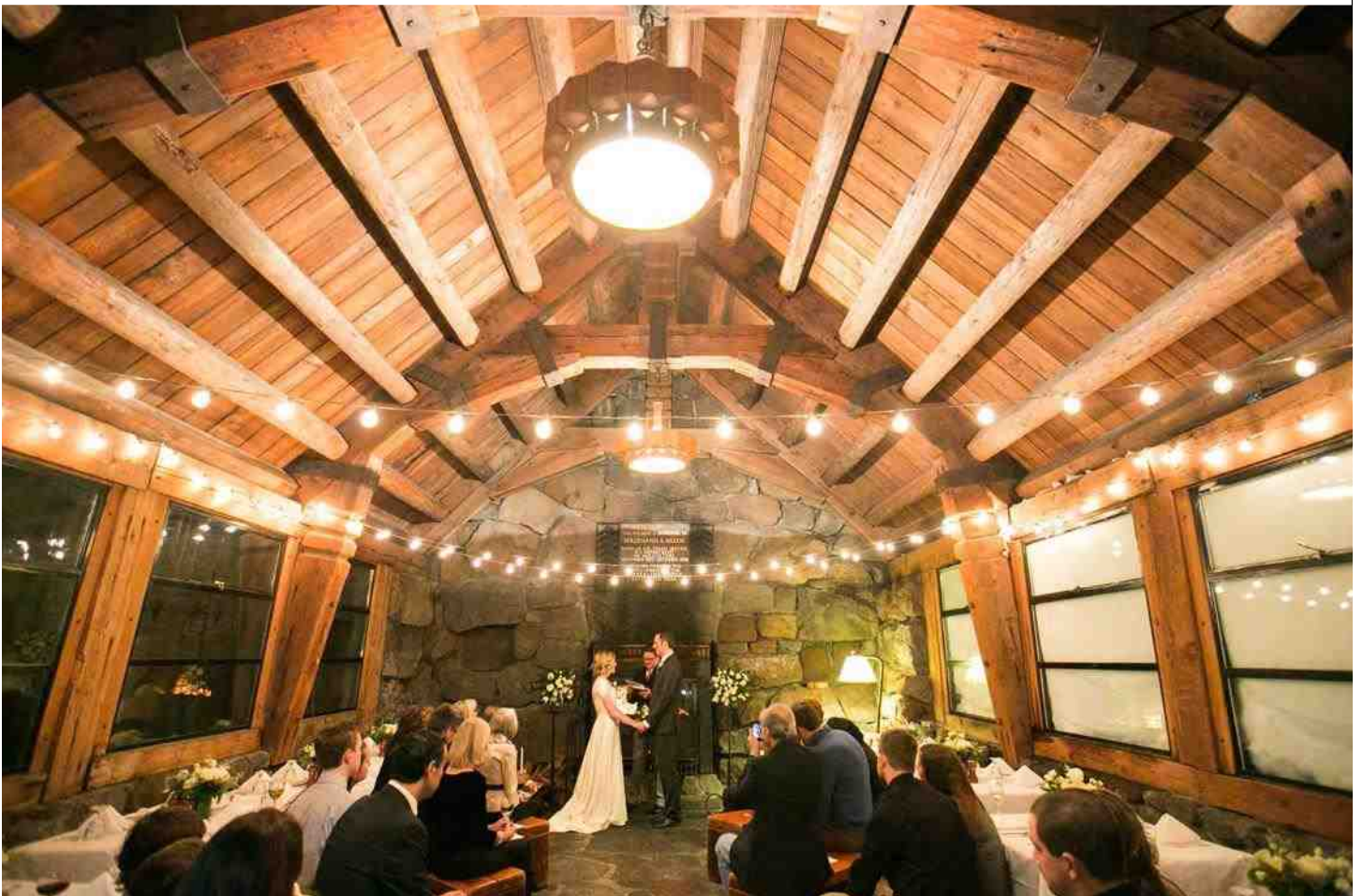
FOR WEDDINGS UP TO 180

CEREMONY	RECEPTION	FOUR-HOUR SITE FEE	FOOD & BEVERAGE MINIMUM
Raven's Nest or Outdoor Ceremony Site	Ullman Hall	\$5,050	\$11,950 Saturday Night \$8,450 Sun-Fri Night
Barlow Room or Outdoor Ceremony Site	Ullman Hall	\$4,500	\$10,150 Saturday Night \$6,450 Sun-Fri Night

All outdoor locations are snow-pack dependent.
 Patios are typically available June - October.
 The Amphitheater is typically available late July - October.

Extend the time included in your package at \$525.00 per hour for each additional hour.

Silcox Hut



Silcox Hut Wedding Package

INCLUDES

Timberline Lodge hotel room for two nights

Transportation for each guest to and from Silcox Hut

Silcox Hut reserved from 2:30pm to 11:00pm

Ceremony set theater-style with Silcox benches

Three hours of Northwest wine and beer service

Hors d'oeuvres

Double entrée dinner buffet

Sparkling fruit punch

Custom-designed wedding cake

Gourmet coffee and tea service

Table linens

\$218.00 per person
minimum 30 persons

\$4,250.00 Silcox Hut site fee

Add an overnight stay that includes Silcox Hut bunkhouse lodging, bedding, breakfast, gratuity, and tax for minimum of 6 people and maximum of 24 people
\$195.00 per person

Please note: drone photography requires a \$500 permit fee for up to three hours, \$250.00 for each additional hour. Please inquire for more information.

a 23% service charge is added to all food and beverage fees



What's Next?

TO PROCEED...

Now that you have seen what Timberline Lodge has to offer to make your event memorable, all you need to do is contact the Sales and Catering Office to book your date!

503.272.3251 • sales@timberlinelodge.com

TIMBERLINE WEDDING TIMELINE

DUE DATE	ACTION	COMMENTS
Now...to get the date you want	Book your wedding	A non-refundable deposit of a third of the site fee + food and beverage minimum is due at time of booking.
Three months prior	Order wedding cake	Please inquire with your Sales Representative about wedding cake options (503) 272-3251.
Anytime!	Contract with vendors	See recommended vendors list of florists, photographers, etc. included in the wedding packet.
One to two months prior	Finalize wedding details	Turn in your completed wedding worksheet to your Sales Representative.
Two months prior	Room block release	Any hotel rooms held for your guests that have not been reserved will be released into general inventory.
One week prior	Final guest count and payment	Contact your Sales Representative (503) 272-3251.

Rehearsal Dinners

There are many options for rehearsal dinners at Timberline Lodge, from BBQ, pizza, and bike-in-casual to wine or beer paired menus in exclusive locations!

SILCOX HUT

One mile above Timberline Lodge. Beautiful, adventurous and rustic. Dinner as well as beer and wine service is available. See Silcox Lodge Dinner Menu. Add an overnight stay too!. Dinner Buffet prices range \$74.00 to \$95.00 per person plus service charge. The rental fee is \$1,525.00 plus \$475.00 per snowcat or \$235.00 per SUV trip, and a \$2,835.00 food and beverage minimum applies.
Maximum 40 people

FDR TERRACE

Dine where FDR dedicated the lodge in 1937! This outdoor dining venue on the south side of Timberline features amazing Cascade Mountains views and easy lodge access. \$650 site fee plus \$2,000.00 food & beverage minimum. Available July – September. Please note this is an outdoor dining location and lodge guests may wander by.
Minimum 18 people. Maximum 32 people.

THE BLUE OX

Cozily tucked away just behind the main lobby, the Blue Ox is a favorite hole-in-the-wall watering hole steeped in history. \$600.00 room use fee for three hours plus \$600.00 food & beverage minimum. Price ranges \$27.00+ per person. Available anytime April through mid-June and after Labor Day until Thanksgiving. Also available after 9pm on weekends December through March and July – Labor Day.
Maximum of 25 people.

PRIVATE BANQUET ROOM

Fantastic views and intimate historic settings when you book a Timberline Lodge banquet room. Accommodates 5-200 people. Full bar service available. Price ranges \$70.00+ per person. See Dinner Banquet Menus. Site fees start at \$500.00 and food & beverage minimums start at \$2,000.00.

Rehearsal Dinners

continued

SUMMIT PASS LODGE

Built in 1927, and located in Government Camp, Summit Ski Area is the longest continuously run ski area. Features Mt. Hood & Cascade Mountains views, attached deck, and patio games. Bike or drive in for a casual dining experience. \$675.00 site fee and \$2,000.00 food & beverage minimum. Available April through October.

Maximum 60 people.

PHLOX POINT CABIN

Phlox Point Cabin is a secluded, intimate, and one of a kind renovated Boy Scout Cabin hidden in the woods. Beer & wine available. Specialty fireplace menu is \$70.00 per person.

Seasonal availability. \$695.00 site fee plus shuttle service.

Accommodates 12-18 people.

CASCADE DINING ROOM

Beautiful setting in the main dining room or adjacent mezzanine. Seasonal seating times apply. Seasonal Select Dinner Menu includes salad, choice of entree, dessert, and coffee or tea. Prices start at \$80.00 per person plus service charge.

Maximum of 25 people (no minimum).

Y'BAR

Located in the Wy'East Day Lodge and featuring Cascade Mountains views, attached deck seating, full bar, and Mt. Hood Brewing Co. ales on tap. Menus include pasta, gourmet pizza, and BBQ dinner. Price ranges \$45.00-\$85.00 per person with a \$725.00 site fee and \$1,680.00 food & beverage minimum. Available April, May, June and after Labor Day in

September through October.

Maximum 80 people.

Recommended Vendors

FLORISTS

Botanica Floral Design	botanicafloralpdx.com	(503) 358-4687
Distinctive Designs	distinctivedesignsbydenice.com	(503) 881-0279
Nancy's Floral	nancysfloral.com	(503) 716-4971
Sammy's Flowers	sammysflowers.com	(503) 222-9759
Tammy's Floral in Hood River	tammysfloral.com	(800) 942-1051
Grateful Flowers	gratefulcf.com	(503) 912-3035

PHOTOGRAPHERS & VIDEOGRAPHERS

Drone photography requires a permit and a \$500 fee for up to three hours, \$250 per each additional hour. Please inquire for more information.

Alesia Films	alesiafilms.com	(503) 409-2926
Becky Nerpel	studio623photography.com	(503) 810-2958
Blaine & Bethany	blaineandbethany.com	(541) 716-6008
Candy Glass Videography	candyglassproductions.com	(971) 258-6400
Danielle Peterson Photography	daniellepetersonphotography.com	(503) 867-6734
Evrin Icoz Photography	evringallery.com	(503) 341-4762
FS Photography	fsweddings.com	(503) 922-1677
Holland Studios	hollandstudios.com	(503) 238-5957
Jessica Hill Photography	jessicahillphotography.com	(503) 415-1411
Jos & Tree	jossandtree.com	(503) 781-1306
Kimberly Kay	kimberlykayphoto.com	(541) 610-2590
Lilys & Horns Photography	lilysandhorns.com	(541) 622-5540
Lindsay Blair	lindsayblairphotography.com	(503) 869-2064
Michael Peterson	michaelpetersonphotography.com	(541) 399-8859
Powers Studios	powersstudios.com	(503) 478-0997
Solid Captures	solidcaptures.com	(503) 724-4843
Studio623	studio623photography.com	(503) 810-2958

ADDITIONAL ACCOMMODATIONS

Collins Lake Resort	collinslakeresort.com	(800) 234-6288
Laughing Bear Cabins	laughingbearlogcabins.com	(503) 622-1572
Lodge at Government Camp	timberlinelodge.com	(503) 272-3316
Mt. Hood Inn	mthoodinn.com	(503) 272-3205
Mt. Hood Oregon Resort	mthood-resort.com	(503) 622-3101
Mt. Hood Vacation Rentals	mthoodrentals.com	(888) 424-9168

OFFICIANTS & COURTHOUSES

Clackamas County Courthouse	clackamas.us/recording/marriage	(503) 655-8551
Ernie Claeson	ecmatrimony.com	(503) 819-4257
Rev. Bill Nyland		(503) 307-8497
Rev. Dee Richardson	divamattersministry.com/	(503) 998-7481

Recommended Services

continued

WEDDING COORDINATORS

Luxe Event Productions	luxenw.com	(503) 477-0599
Soirée - Molli Sisk, Owner	bonsoiree.com	(503) 803-2901
Wild Fern - Lexi Combs	wildferngrp.com	(559) 356-4641
Your Perfect Bridesmaid	yourperfectbridesmaid.com	(503) 984-8652

MUSIC

3 Leg Torso	3legtorso.com	(503) 740-9614
A Sound Choice	asoundchoiceentertainment.com	(503) 557-8554
Celebration Music	mediajockeys.com	(503) 234-2492
Dancing Penguin	adancingpenguin.com	(503) 282-3421
Duo con Brio String Quartet	duoconbrio.com	(503) 407-6256
Gayle Ritt	gayleritt.com	(503) 819-6246
Innisfree (Irish Music)	musicbyinnisfree.com	(503) 282-3265
Jackstraw Acoustic Bluegrass	jackstraw.net	(503) 231-0876
John Ross	johnrossmusic.com	(503) 515-3559
Maureen Love (Harpist)	maureenloveharpist.com	(503) 636-5429
Michael Johnston	portlandpiper.com	(503) 452-8983
Pacific Talent Inc.	pacifictalent.com	(503) 228-3620
Portlandia Brass	portlandiabass.com	(503) 891-3821
Rose City Hot Club	rosecityhotclub.com	(503) 826-0212
Stumptown DJs	stumptowndjs.com	(503) 877-3357

TRANSPORTATION

Hoodland Shuttle	hoodlandshuttle.com	(971) 930-7210
Ecoshuttle-run on biodiesel!	ecoshuttle.com	(503) 548-4480
Aspen Limo	aspenlimotours.com	(503) 274-9505
Blue Star Bus	bluestarbus.com	(503) 249-1837
Luxury Accommodation	airporttransportationinportland.com	(503) 668-7433
NW Navigator	nwnavigator.com	(503) 285-3000
Sea to Summit	seatosummit.net/shuttle-services	(503) 286-9333

HAIR & MAKEUP

Pure Elegance Artistry	pureeleganceartistry.com	(971) 404-4193
Lauren Mather	mather.lauren@gmail.com	(503) 869-2362
Geneva Garcia	ig@geneva.hairmua	(661) 317-1223
Amanda Florio	prismapdx.glossgenius.com	(443) 854-2718
Powder Inc.	powderincbeauty.com	

Recommended Services

continued

MISCELLANEOUS

The Party Pros	thepartypros.com	(503) 844-9798
Bridgewood Events	bridgewoodevents.com	(503) 656-9587
Lux Sucre Bakery	www.luxsucré.com	(503) 694-2321
Flash Mob Specialist!	pdxflashmob.com	(503) 333-6270
Henna Artist	halfmoonhenna.com	(503) 679-6148
Life Outside	life-outside.com	(503) 515-3022
Mt. Hood Photo Booth	mthoodphotobooth.com	(503) 360.2221
Oblation Papers & Press	oblationpapers.com	(503) 223-1093
River Rafting	riverdrifters.net	(800) 972-0430
Something Borrowed Rentals	somethingborrowedPDX.com	(971) 373-6203
West Coast Productions	wcep.com	(503) 294-0412

CHILDCARE

NW Nannies	nwnannies.net	(503) 245-5288
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RLK & Company, DBA Timberline Lodge, assumes no responsibility or liability in connection with the decision by any guest to use any of the child care or babysitting services listed above. The listed names are independent child care providers who have notified Timberline that they may be available from time to time to provide child care services. Any parent or guardian who utilizes those services should make their own determination as to the suitability of the care provider, including the specific terms and conditions of any engagement.



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