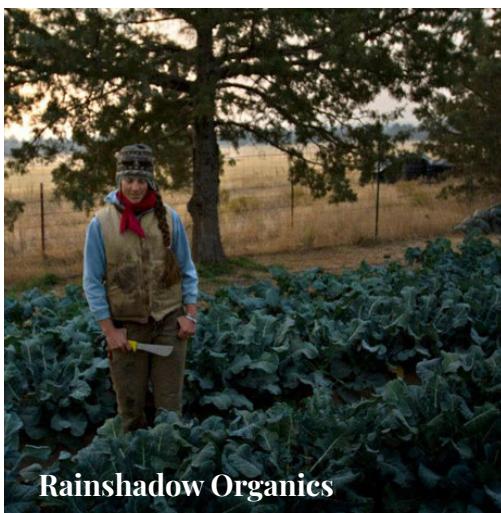


2026

WEDDING MENU



FIVE PINE



FivePine is committed to high-quality local and organic provisioning.

Using locally grown and organic food as seasonally available is one of FivePine's top priorities. FivePine features high-quality products grown by our local partners throughout Central Oregon.

PRE-WEDDING SNACKS

Delivered right to your cabin while you get ready.

8 person minimum per selection.

Sandwich Tray

Assortment of Sandwiches on Artisan Bread
with Accompanying Spreads

25/PP

That's A Wrap

Whole Wheat Wrap, Turkey, Cheese,
Spinach, Vegetable Mix, Sun-Dried
Tomato, Mayonnaise

**Vegetarian Varieties Available*

28/PP

Make Your Own Sandwich

Organic White Bread, Croissants, Meat,
Cheese, Veggies, Accompanying Spreads

25/PP

Crudités Platter

Fresh Season Vegetables, Bleu Cheese
Dressing, Hummus

15/PP

Cheese Platter

Domestic and Imported Cheeses, Fresh Fruit,
Assorted Crackers

18/PP

BEVERAGES

Sodas	3 EACH
Domaine STE Michelle Sparkling Brut	43
Orange Juice for Mimosas	20 PER CARAFE
Sparkling Cider	22



HORS D'OEUVRES

DISPLAYED HORS D'OEUVRES

SMALL (SERVES 30-49) | MEDIUM (SERVES 50-75) | LARGE (SERVES 76-100)

Goat Cheese Torta

Chevre on a base of Roasted Beets, layered with Candied Nuts and Sweet Apples drizzled with Honey, served with Fresh Bread and Crackers

M 320

Grilled Vegetables Display

Hummus, Roasted Red Pepper Coulis

S 215 | M 290 | L 370

Gourmet Dip Board

A Trio of Savory Dips: Creamy Artichoke & Spinach, Sundried Tomato & Olive Tapenade, and Roasted Red Pepper & Cannellini Bean Dip, Fresh Bread, Crackers, Crostini

S 180 | M 255 | L 320

Baked Brie en Croûte

Brie Pastry, Roasted Garlic, Baguette, Crackers

S 225

Antipasto Display

Meats, Cheeses, Olives, Marinated Tomatoes and Roasted Garlic, Baguette, Crackers

S 375 | M 450 | L 700

Fresh Fruit Array

Sliced Fruit and Berries

S 205 | M 275 | L 345

Crudités

Crisp Vegetables, Hummus, Ranch

S 215 | M 285 | L 350

PASSED HORS D'OEUVRES

TWO SELECTIONS - 21 | THREE SELECTIONS - 29 | FOUR SELECTIONS - 36

Pastry Cup

Boursin Cheese, Candied Pecans

Individual Jumbo Prawn

Served in a shot glass with Cocktail Sauce

Stuffed Mushrooms

Cambozola Cheese, Roasted Garlic

Lamb Meatballs

Lemon-Mint Yogurt Sauce

Crostini

Marinated Artichoke, Olive Tapenade

Seared Pineapple & Shrimp Bites

Bell Pepper, Red Onion

Chicken Kebabs

Garam Masla Yogurt Marinade

Crostini

White Truffle Oil, Brie, Prosciutto, Honey

Popovers

Feta, Creamed Spinach, Caramelized Onions

Caprese Skewer

Fresh Mozzarella, Basil, Tomato

Crostini

Burrata, Balsamic Reduction, Chile Infused Watermelon, Micro-greens

Cucumber Cup

Fresh Tomato Bruschetta



CASUAL HORS D'OEUVRE STATIONS

LATE NIGHT SNACKS

FivePine's Special Mac'N'Cheese

Three Cheeses over Cavatappi Pasta

15/PP

Smoked Gouda & Bacon Mac'N'Cheese

19/PP

Build Your Own Mac'N'Cheese

FivePine Mac'N'Cheese with Toppings options
of Bacon, Sautéed Bell Peppers or Mushrooms,

Tomatoes, Chives, Sour Cream

30/PP

You Had Me at Nachos

Chips, Black Beans,
House Cheese Sauce, Tomatoes, Black Olives,
Green Onion, Pico de Gallo, Sour Cream

28/PP

WITH SEASONED GROUND BEEF **35/PP**

Old Fashioned Grilled Cheese

Tillamook Cheddar Cheese

15/PP

Give Me S'more

Honey Graham Crackers, Marshmallows, Milk
Chocolate, Andes Candies, Peanut Butter, Caramel
Drizzle, Roasting Sticks, Utensils, Dishes, Table top
Flame for Roasting, Setup/Maintenance/Breakdown,
Log Round, Pine cone Decor

NO. OF GUESTS

PRICE

25-50.....	350
51-75.....	375
76-100	425
101-125	475
126-150	525

BEVERAGES

FivePine Coffee Stations

Original Coffee Station *During Meal* **3.5/PP**
FivePine Blend Coffee, Organic Numi Teas, Half & Half, Sugars

Trio of Infused Water **5/PP**

Deluxe Coffee Station *FivePine Blend Coffee, Hot Chocolate, Organic Numi Teas, Half & Half, Flavored Creamers, Sugars, Vanilla Whipped Cream, Mini Marshmallows, Sprinkles, Cocoa Powder, Cinnamon* **10/PP**

Martinelli's Sparkling Apple Cider **22/BOTTLE**



DINNER
SERVED BUFFET STYLE
20 guest minimum

The Pines Signature

Includes Iced Tea, Lemonade, and Dinner Rolls

Single Entrée **71/PP**

Dual Entrée **84/PP**

SALADS & SIDES

CHOOSE FOUR

Mixed Baby Greens *Grape Tomato, Carrots, Cucumber, House-Pickled Red Onion, Croutons, House Raspberry Vinaigrette*

Spinach *Walnuts, Cranberries, Red Onion, Feta*

Caesar *Parmesan, Black Pepper Phyllo Croutons*

Tabouli *Couscous, Tomato, Parsley, Onion, Mint*

Broccoli *Walnuts, Craisins, Bacon, Maple Cider Vinaigrette*

Greek Village Salad *Tomato, Cucumber, Bell Pepper, Feta, Olives, Red Onion, Red Wine Vinaigrette*

Pasta *Farfalle, Trinity of Bell Peppers, Mozzarella, Black Olives, Italian Herb Dressing*

Roasted Wild Oregon Mushroom **ADDITIONAL CHARGE - 3**

Cavatappi Pasta, Artichoke Hearts, English Pea, House-Pickled Red Onion, Herbs, House Basil Vermouth Vinaigrette

SEASONAL OPTIONS

Strawberry Spinach Salad *Spring*

Caprese Salad *Summer*

Roasted Beet Salad *Fall & Winter*

Watermelon Mint Salad *Summer*

Rice Pilaf *Fresh Herbs*

Fingerling Potatoes *Pink Himalayan Salt*

Roasted Vegetables *Balsamic Glaze*

Broccolini

FivePine Mac'N'Cheese

Au Gratin Potatoes

Mashed Red Potatoes

ENTRÉES

Breast of Chicken *Butter Masala Sauce*

Seared Chicken *Sauce Vierge (Tomato, Olive, Basil, Lemon, Herbs)*

Chicken Breast *Basil, Pesto, Crust*

Chicken Saltimbocca *Cream Sauce, Fresh Sage, Prosciutto, Mushroom*

Seared Tri-Tip *Bacon Caramelized Onion*

Marinated Tri-Tip *Roasted Garlic Demi Glace*

Hangar Steak *Chipotle Dusted*

Prime Rib of Beef **ADDITIONAL CHARGE - 7**

Garlic Crust, Horseradish Cream

Blackened Pork Tenderloin *Dijon Mushroom Sauce*

Prawn Scampi *Fresh Herbs, Butter, Lemon*

Seared Wild Salmon *Lemon Chiffon Sauce*

Wild Pacific Salmon *Sweet Chili Aioli*

Seasoned Salmon *Cilantro Chimichurri*

Gnocchi *Wild Mushroom, Sweet Basil, Tomato Sauce*

Alfredo *Fettuccine, Parmesan Alfredo, Sundried tomatoes, Artichoke*

FivePine Signature Stir Fry *Glass Noodles, Choose Vegetarian or Chicken*



OTHER DINNERS SERVED BUFFET STYLE

Includes Iced Tea & Lemonade

Fiesta Bar

Cilantro-Lime Chicken, Steak Fajitas
with Onions and Peppers

— ACCOMPANIMENTS —

Corn and Flour Tortillas, Lettuce, Pico De
Gallo, Sour Cream, Shredded Cheese

— SIDES —

Cabbage Salad, Black Beans with Green
Chilies, Cumin Spanish Rice

71/PP

Chef's Signature

Lamb Steaks with Sauce Trio: Shatta,
Salsat Toum & Raita Sauce, Garam
Masala Yogurt Chicken Kebabs

— SIDES —

Tabbouleh Salad, Fattoush Za'atar
Roasted Carrots with Feta & Fresh
Mint, Mujadara Hamra, Curry Roasted
Potatoes with Fennel Pita

84/PP

Elda's Italian

Seared Breast of Chicken "Saltimbocca",
Cheese Tortellini, Italian Sausage,
Roasted Garlic Marinara

— SIDES —

Spinach Salad, Roasted Potatoes,
Roasted Seasonal Vegetables with
Balsamic, Garlic Bread

66/PP

Homestyle Comfort

Honey Mustard Chicken, House Meatloaf

— SIDES —

Romaine Salad, Baby Carrots, Mashed
Red Potatoes, Dinner Rolls

67/PP

Feast from the East

Tamari Miso Chicken, Ginger Soy Skirt Steak

— SIDES —

Crunchy Cucumber Edamame Salad,
Yakisoba Noodles, Steamed Rice,
Stir Fry Vegetables

72/PP

Sweet BBQ

Grilled Chicken, Slow Roasted Pulled
Pork with Potato Rolls

— SIDES —

FivePine Potato Salad,
House Coleslaw, Baked Beans

67/PP

DINNER OPTIONS

The Pines Signature

Add an additional side or salad **10/PP**

Add an additional entree **22/PP**

CHILDREN'S PRICING

Ages 0-5 **NO CHARGE**

Ages 6-12 **50% OF ADULT PRICE**

Family Style

UPGRADE **20/PP**

Dinner is served to each table in two courses.

Available for groups of 125 or fewer.

YOUR CHOICE FROM "THE PINES SIGNATURE"

- One Salad
- Two Entrées
- Two Sides

Plated STARTING AT **115/PP**

CUSTOMIZED MENU

Two course dinner, served to each guest.

Available for groups of 125 or fewer.



BAR OPTIONS

BAR SERVICE

Hosted Bar

All beverages will be charged per drink plus a 20% service charge applied to the master bill at the conclusion of the event.

If you request a second bar, there is a \$250.00 set-up fee. If a full bar is requested in any room other than the South Sister, there is an automatic \$250.00 fee.

No-Host Bar

All beverages will be charged per drink on an individual basis.

- FivePine reserves the right at their discretion to limit bar sales or close the bar for your guests' safety.
- Maximum bar service is 6 hours .
- Last call is 30 minutes prior to the conclusion of the event.
- Any unopened wine that has been prepurchased will be available to the host to take home.

Partially Hosted Bar

Beer and Wine hosted and charged to master bill. Liquor beverages are the responsibility of the individual guest.

Whether hosted or provided as a no-host service, we offer a selection of bar service options to fit your needs. FivePine Catering is the sole liquor license holder for FivePine Conference Center and is responsible, in accordance with Oregon Liquor Control Commissions, for the administration of the sales and service of all alcoholic beverages within this venue.

The host may bring in wine to be served at the event. A corkage fee will be charged for every bottle opened during the function. \$20 for standard 750 ml bottle. Boxed wine is not permitted.

WINE & BEER

Wine

BOTTLE

Coelho Pinot Gris	31
Samuel Robert Pinot Noir	31
Coelho Rosé	31
Chateau Ste. Michelle Cabernet	43
Chateau Ste. Michelle Merlot	43
Chateau Ste. Michelle Chardonnay	43
Domaine Ste. Michelle Brut	43
Martinelli's Sparkling Apple Cider	20

Beer

Beer (Draft or Can)	8
Cider	8

N/A Beer and Cider Options Available

Kegs

1/6 BARREL

1/2 BARREL

Microbrew	275	675
Domestic		450



LIQUOR

Well Brands 11

Smirnoff Vodka
New Amsterdam Gin
Bacardi Rum
Jim Beam Whiskey
Jose Cuervo Gold Tequila

Call Brands 13

Tito's Vodka
Crater Lake Vodka (Bend, OR)
Wild Roots Marionberry Vodka (Portland, OR)
Bombay Sapphire Gin
Crater Lake Gin (Bend, OR)
Malibu Rum
Captain Morgan Spiced Rum
Fireball Cinnamon Whiskey
Jack Daniels Whiskey
Crown Royal Whiskey
El Jimador Tequila

Premium Brands 15

Grey Goose Vodka
Tanqueray No. 10 Gin
Jameson Irish Whiskey
Maker's Mark Bourbon Whisky
Pendleton Whiskey
1800 Tequila
Hornito's Silver Tequila

Specialty Brands 18

Patron Silver Tequila
Glenfiddich 12 year Scotch

SIGNATURE COCKTAILS

Kamikaze

Smirnoff Vodka, Triple Sec, Lime
Juice & Splash of Fizz

10

Peach Bourbon Smash

Jack Daniels Bourbon,
Peach Nectar, Lemon Juice,
Simple Syrup

12

Paloma

El Jimador Tequila, Lime Juice,
Grapefruit Juice, Club Soda

12

Amaretto Whiskey Sour

Crown Royal Whiskey, Amaretto,
Lemon Juice, Simple Syrup

12

Espresso Martini

Crater Lake Vodka,
Kahlua, Espresso

12

Marionberry Mule

Wild Roots Marionberry Vodka,
Ginger Beer with Lime

12

Aperol Spritz

Aperol, Prosecco, Club Soda

12

Spiked Lemonade

Tito's Vodka, House Lemonade,
Marionberry Puree

12

Ranch Water

Hornito's Tequila, Lime Juice
& Club Soda

14

