



SURFSAND resort

Weddings & Celebrations

Thank you for considering the Surfsand Resort for your wedding celebration. Located on the Pacific Ocean at the foot of Haystack Rock, the Surfsand Resort is the ultimate beach resort, welcoming guests with warmth and hospitality. Our oceanfront location is truly one of the loveliest on the West Coast, perfect for your destination wedding.

Wedding Package

Four Hour Open Bar
One Hour Hors d'oeuvres Reception
Buffet and Plated Meal Selection
Champagne and Sparkling Cider Toast
Tables, Chairs, House Linens, China and Glassware
Dance Floor in the Surfsand Ballroom
Skirted Bridal Party Table
Cake Cutting and Service

Wedding Reception Package

This package starts at \$99 per guest (+20% service charge)

Wedding Venues

The Surfsand Ballroom has a view of Haystack Rock and can accommodate up to 160 seated guests with a dance floor. The site fee varies seasonally (minimum of 100 guests for a Saturday reception).

Haystack Gardens with its large windows and gas fireplace can accommodate up to 50 seated guests inside or 200 guests outside in a tent. The site fee varies seasonally (minimum of 100 guests for a Saturday reception).

Payment & Deposit

If you choose the Surfsand, we require a signed contract, as well as a non-refundable deposit in the amount of the site fee plus \$1,000 toward food and beverage. Until the deposit is received, all space reservations are considered tentative and are subject to release.

A secondary deposit of 50% will be due three months prior to the event.
Final payment for all food and beverage is due two weeks before your wedding.

148 W. Gower | PO Box 219 | Cannon Beach, OR 97110
1-800-797-4666 | weddings@surfsand.com
surfsand.com/weddings

Event Resources

Bakeries

Bel Lisamo (503) 717-1485
www.bellisamoweddingcakes.com

Beaverton Bakery (503) 941-2259

Blue Scorcher Bakery (503) 338-7473

Lamb's Wilsonville (503) 682-9053 ext. 20

Beach Permits

A miscellaneous use permit is required for weddings taking place on the beach in Cannon Beach. For more information, please contact the Surfsand Resort at 1-800-797-4666.

Beauty

A-Nails (503) 717-9835

AJ's Hair Design & Makeup (360) 521-3987

Tammy Ray - Hair (503) 440-1404

T.Anjuli - Hair (503) 717-0434

The Mane Connection (503) 738-8308

Studio 620 503-717-1722

Chair Covers

Chair Covers & Linens (800) 260-1030

Fabulous Events (248) 853-6800

Uniquely Yours (360) 885-3169

BBJ Linen 877-810-5700

Florists

Delta Designs (503) 861-2428

Basketcase (503) 436-2106

Crystal Lilies (503) 221-7701

Mimi's Flowers (503) 738-4311

Natural Nook (503) 738-5332

Tommy Luke Flowers (503) 228-3140

Marriage Licenses

The County Clerk's Office is located at 820 Exchange Street #220 in Astoria (503) 325-8511. Applications are good for 60 days. Individuals may apply in person or online at www.co.clatsop.or.us.

Music - Bands

The Fabulous Essentials Band (503) 750-3504

The Floating Glass Balls (503) 436-2051

Salty Dogs (503) 440-6406

Smooth Groove Band (866) 771-2500

The Stradivari Strings (503) 232-3684

String of Pearls (877) 687-5483

Swingline Cubs (360) 254-3187

North Coast Music (503) 728-9745

Music - DJs

Complete Music (503) 223-1736
www.cmpportland.com

Dancing Penguin (503) 282-3421
www.adancingpenguin.com

Event Team Entertainment (503) 380-9479

Anthony Weidin (503) 557-8554

Music - Guitarists

Michael McCabe (360) 693-5402

David Drury (503) 325-5333

Photographers

Julie Adams (503) 436-1214
www.julieadamsphotography.com

Alderbrook Imaging (503) 325-4070
www.alderbrookimaging.net

Event Resources

Alderbrook Imaging (503) 325-4070
www.alderbrookimaging.net

A Master Image - Don Faith (503) 246-6563
www.loveourpictures.com

Bruce Berg (541) 726-6119

Heather Douglas Photography (503) 791-1948

Don Frank (503) 738-5118
www.donfrankphotography.com

Van Nordquist (503) 436-2080

Ben Powers (503) 478-0997

Reverse Lens Photography (503) 922-1122
www.reverselensphotography.com

Jim Stoffer (503) 325-6501
www.jimstofferphoto.com

Altura Studio (503) 312-6400
www.alturastudio.com/blog

Tent & Chair Rentals

Barclay (503) 656-9587 (Tents not available in August)

Key Manufacturing - Annie Chisolm (503) 597-2023

The Party Place (503) 292-8875

Peter Corvallis Rentals (503) 222-1664

Specialty Rents (360) 636-3632

Transportation

A-Alliance Towncar Service (877) 869-1818

Eco Shuttle (877) 326-4739
www.ecoshuttle.net

Northern Lights (877) 355-9195
\$160 Town Car One-Way (max. 4 people)
\$185 (+20%) Suburban One-Way (max. 7 people)

Pacific Coast Chauffeur (503) 440-3771

Seaside's Best Tour (503) 738-9898
Buses starting at \$69 per hour (3 hour min.)

Videographers

Ambient Sky Studios - Scott Shama (503) 318-8314
www.ambientsky.com

A Master Image - Don Faith (503) 246-6563
www.loveourpictures.com

Bigler Productions (503) 488-5896
www.biglerproductions.com

Image Wise Video Productions (503) 439-8282
www.imagewiseproductions.com

Wedding Officiants

Barbara Beach (503) 717-4302

Chaplin Chatterton (503) 738-3183

Patricia Durkin (503) 436-1979

Rev. Susan Romersa (503) 717-1344

Shelece Thomas (503) 717-3752
www.cannonbeachweddings.com

Event Fees

Audio/Visual Equipment

TV/DVD.....	\$75
LCD Projector.....	\$150
Overhead Projector.....	\$30
8×8 Screen.....	\$25
10×10 Screen.....	\$30
Microphone (hard-wired).....	\$25
Microphone and Wireless Lavalier.....	\$50
Extension Cords.....	Complimentary
Masking Tape.....	Complimentary
Outside Phone Line (plus long-distance charges).....	\$50
Speaker Phone.....	\$25
High-Speed Wireless Internet.....	Complimentary

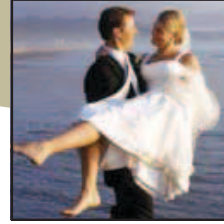
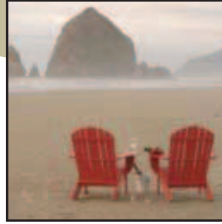
Business Services

Copies.....	Complimentary
Transparencies.....	Complimentary
Fax Sent.....	Complimentary
Fax Received.....	Complimentary

Other Fees

Beach Chairs.....	\$3.50 per chair
Podium.....	Complimentary
Public Announcement System.....	\$150
Dance Floor.....	\$125
Flipchart with Post-It Pad and Markers.....	\$35
Additional Pads.....	\$15
Industrial Clothing Steamer.....	Complimentary
Full-Length Mirror.....	Complimentary

Equipment rental is per day. Charges for additional days will be 50% of first day charges. Additional equipment is available through a local audio/visual company.



DIRECTIONS

PORTLAND AIRPORT

- I-205 South (to Portland)
- I-84 West to I-5 South (to Salem)
- I-405 West (to Beaverton)
- Exit 10 (U.S. 26) West (to Beaverton / Ocean Beaches)
- U.S. 26, 75 Miles (to Junction of U.S. 26 & U.S. 101)
- U.S. 101 South, 3 Miles (to Cannon Beach)

EASTERN OREGON

- I-5 (to Portland)
- I-405 or U.S. 217 (to U.S. 26 West)
- U.S. 26, 75 Miles (to Junction of U.S. 26 & U.S. 101)
- U.S. 101 South, 3 Miles (to Cannon Beach)

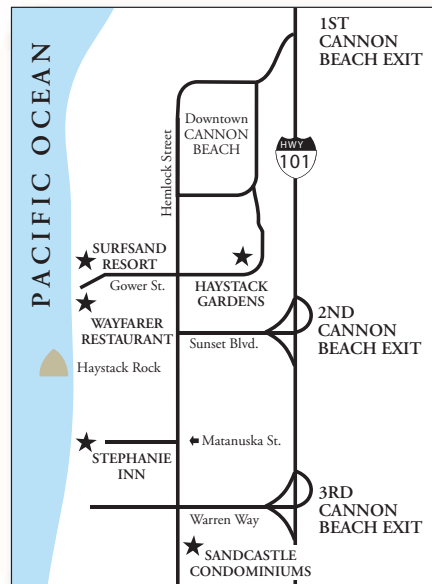
SOUTHERN OREGON

- I-5 North (to Portland)
- U.S. 217 North (to Beaverton)
- U.S. 26, 75 Miles (to Junction of U.S. 26 & U.S. 101)
- U.S. 101 South, 3 Miles (to Cannon Beach)

NORTHERN WASHINGTON

- I-5 South
- Exit 36 (Kelso / Longview)
- Highway 432 West to Highway 433 and South to U.S. 30
- Cross Lewis & Clark Bridge over the Columbia River
- U.S. 30 West (to Astoria)
- U.S. 101 South (to Seaside / Cannon Beach)

CANNON BEACH MAP



MILEAGE TO CANNON BEACH

Seattle	187
Olympia	127
Spokane	350
The Dalles	150
Portland Airport	90
Salem	122
Eugene	187



MARTIN
HOSPITALITY

A FAMILY OF QUALITY HOTELS, RESORTS, INNS AND RESTAURANTS
IN CANNON BEACH AND SEASIDE, OREGON

P.O. Box 219 • Cannon Beach, Oregon 97110 • 1.800.797.4666

martinhospitality.com

The Surfsand Resort in Cannon Beach

Leisure Activities

Cannon Beach Gallery Group

www.cbgallerygroup.com

Cannon Beach History Center & Museum

www.cbhistory.org

Cannon Beach Playground, Skate Park & Tennis Court

One block east of Hemlock Street in downtown

Cannon Beach Spa

www.cannonbeachspa.com

Cannon Beach Surf

www.cannonbeachsurf.com

Center Diamond Quilting Shop

www.centerdiamond.com

City of Cannon Beach:

Haystack Rock Awareness Program

www.ci.cannon-beach.or.us

Coaster Theatre Playhouse

www.coastertheatre.com

EVOO Cannon Beach Cooking School

www.evoo.biz

Funland Arcade (Seaside)

(503) 738-5612

Gearhart Golf Links

10th & North Marion, Gearhart, Oregon

(503) 738-3538

Highlands Golf Course

Del Rey Beach, Gearhart, Oregon

(503) 738-5248

Manzanita Golf Course

Lakeview Drive, Manzanita, Oregon

(503) 368-5744

Seaside Golf Course

451 Avenue U, Seaside, Oregon

(503) 738-5261

Mike's Bike Shop

www.mikesbike.com

National Park Service

www.nps.gov/lewi

Oregon Coast Birding

www.oregoncoastbirding.com

Oregon Parks & Recreation Department: State Parks

www.oregonstateparks.org

North Coast Land Conservancy

www.nclctrust.org

Sea Ranch Stables

(503) 436-2815

Seaside Aquarium

www.seasideaquarium.com

Seaside Carousel Mall

www.seasidecarouselmall.com

Seaside Cinemas

(503) 738-0671

Seaside Factory Outlet Mall

www.seasideoutlets.com

Tillamook Cheese Factory

www.tillamookcheese.com

For more information on local activities, visit the Cannon Beach Chamber at www.cannonbeach.org.

Catering Guidelines

Menu Planning

In addition to our printed menus, please allow our Executive Chef, Will Leroux and his culinary team to design personalized menus for your special event.

Event Planning

Your Catering Sales Manager will be pleased to assist you in every aspect of your event planning such as creating a theme, suggested decor, menu selection and suggesting vendors. We are committed to making your event special, unique and memorable.

Service Charge

A service charge of 20% is added to all food and beverage.

Attendance Guarantee

A guarantee of the number of guests is required no later than 9 a.m., ten business days prior to your function. Once the guarantee is received by the Catering Department, the number will not be subject to reduction. You will be charged for the final count or the guarantee, whichever is greater. We will provide service and seating for 5% over your guaranteed attendance to a maximum number of 10 people. If no verbal or written guarantee is received, the originally contracted number of guests will be used.

Split Entree Menus

When offering more than one entrée for a meal function, all meals will be charged at the higher meal price. Guarantees are due ten business days prior to the function with exact entrée counts for each entrée selected. Each guest's entrée choice will be designated by a coded place card.

Decorations

All decorations and signage must be approved by the hotel and be compatible with local fire codes. Signs and posters are not to be displayed outside the building or in the lobby areas. Nothing is to be taped or pinned to any walls. Costs to repair any damages to walls caused by disregard of this notice will be added to the final bill.

Outside Food & Beverage

In adherence to Oregon Liquor Control Commission Laws and The State Health Department regulations, no outside food or beverage will be allowed in any function space. The only exception is a wedding cake.



Catering Menu

Wedding Packages

All wedding packages include a four hour open bar that serves call brand liquors, wine, domestic and microbrew beers, assorted sodas and a champagne toast.

Package one

Choice of two Stationary Hors d'oeuvres
One Seafood or Meat Entrée
One Poultry or Vegetarian Entrée
One Salad, One Vegetable
and One Startch
Fresh Baked Bread Basket
Sleepy Monk Coffee
Assorted Hot Tea
Buffet \$75 per person

Package two

Choice of 1 Stationed and 2 Butler Passed Hors d'oeuvres for 1 hour
Choice of 2 Entrées and 4 Accompaniments
Bread Basket
Sleepy Monk French Roast Coffee
Tea Service
Buffet \$99 per person | Plated \$105 per person

Package three

Choice of 2 Stationed and 3 Butler Passed Hors d'oeuvres for 1 hour
Choice of 3 Entrées (1 chef carved) and 4 Accompaniments
Bread Basket
Sleepy Monk French Roast Coffee
Tea Service
Buffet \$110 per person | Plated \$115 per person

Package four

Choice of 3 Stationed and 3 Butler Passed Hors d'oeuvres for 1 hour
Choice of 4 Entrées (1 Chef Carved) and 4 Accompaniments
Bread Basket
Chocolate-Dipped Oregon Hazelnuts and Dried Fruits
Sleepy Monk French Roast Coffee
Tea Service
Buffet \$120 per person | Plated \$125 per person

Passed Hors d'oeuvres

Chilled Hors d'oeuvres

Chilled Jumbo Gulf Prawns with Cocktail Sauce

Smoked, Free-Range Chicken Salad in Asiago Puffs

Prosciutto and Arugula Wrapped Melon

Local Salmon Tartar and Avocado Cream with Crisp Bagel Chips

Marinated Artichoke Bottoms with Boursin Cream and Garlic

Willapa Bay Oyster Shooters

Pita Chips with White Bean Spread and Roasted Vegetables

Mini Tillamook Cheddar Biscuits with Oregon Apple Slaw

Hot Hors d'oeuvres

Mini Dungeness Crab Cakes with Citrus-Herb Aioli

Deviled Crab-Stuffed Mushroom Caps

Wild Mushroom and Bleu Cheese Phyllo Triangles

Pancetta-Wrapped Jumbo Dates

Sweet Corn and Smoked Salmon Arancini
with Fresh Lemon and Roasted Caper-Dill Dipping Sauce

Roasted, Marinated Jumbo Gulf Prawns with Lemon Butter

Goat Cheese, Spinach and Pine Nut Mini Quiches

Mini Brie and Pear Mustard Tarts with Hazelnut Topping

Stationary Hors d'oeuvres

Crudités Display

Seasonal vegetables accompanied with ranch or Rogue River bleu cheese dipping sauce

International Cheese Presentation

Imported and domestic cheeses displayed with assorted crackers and fresh fruit

Antipasto Platter

Italian meats, cheeses, pickled vegetables and fruit served with grilled pita triangles

Alder-Smoked Salmon Display

Local smoked salmon with capers, chopped onion, boiled egg, cream cheese and gourmet crackers

Baked Brie en Croûte

A wheel of brie baked in puff pastry served with fresh fruit chutney, assorted crackers and sliced baguette

Crab Artichoke Dip

Cream cheese, artichoke hearts, spinach and Dungeness crab served with an Asiago crisp top and crostini

Northwest California Rolls

Served with Oregon Wasabi and soy sauce

Charcuterie Display

Thin sliced assorted meats, sausages and imported cheese served with assorted mustards and sliced baguette

Northwest Smoked Seafood Display

An assortment of seasonal, smoked fish with traditional garnish and sliced baguette

Entree Selections - Seafood & Vegetarian

Halibut Steverino

Fresh Alaskan halibut baked with onions, white wine and a creamy dill sauce

Hazelnut-Crusted Halibut

Hazelnut-crusted halibut seared, baked and served with a berry butter sauce

Prawn-Studded Salmon

Wild salmon studded with gulf prawns, seared and finished in the oven with lemon butter sauce

Seared Salmon

Wild salmon seared, baked to perfection and topped with cucumber, tomato, caper berry relish and butter sauce

Rockfish Vera Cruz

Local cornmeal crusted rockfish served with a zesty caper and lime infused tomato fondue

Dungeness Crab Legs

Served with garlic herb-butter and fresh lemon

Steamed Clams

Willapa Bay clams steamed with garlic, shallots, parsley, leeks, tomato and white wine

Roasted Vegetable Strudel

An assortment of seasonal vegetables and Boursin cheese wrapped in phyllo and baked to a golden brown with a tomato basil purée

Grilled Portabello & Polenta Napoleon

Grilled portabello mushrooms layered with herbed polenta, sautéed spinach and grilled balsamic red onions

Striped Wild Mushroom Ravioli

Served in a roasted garlic Alfredo sauce

Pan-Seared Chili Flaked Polenta

With roasted corn, charred vegetable and black bean salsa

Vegetarian Jambalaya

With blackened tofu

Ratatouille Gnocchi

Traditional ratatouille tossed with potato gnocchi

Entree Selections - Meats

Pacific Chicken

A seared breast of skinless, boneless chicken topped with local bay shrimp, artichoke hearts and a light cream sauce

Dungeness Chicken Florentine

A breast of chicken stuffed with mozzarella and Asiago cheese, spinach and fresh Dungeness crab. Served with a natural sauce reduction

Mushroom Chicken

Seared breast of chicken and natural jus topped with an assortment of sautéed wild mushrooms

Herb-Rubbed Turkey Breast

All natural turkey breast brined and slow roasted to perfection

Prime Rib of Beef

Herb-rubbed and served au jus with creamy horseradish

Roasted New York Strip Loin

English-cut, slow-roasted New York strip loin served with creamy horseradish and natural jus

Sliced Dry-Aged Tenderloin of Beef

Served with Béarnaise (add \$4 per person)

Beef Bourguignonne

Tender tips of Northwest beef braised with red wine, pancetta, mushrooms and pearl onions

Slow-Roasted, Alder-Smoked Pork Loin

Served with warm fall fruit chutney

Garlic & Rosemary-Studded Oregon Leg of Lamb

Served with natural jus

Northwest Surf & Turf

A Dungeness crab cake and sliced roasted beef tenderloin with wild mushrooms, roasted shallots and Pinot Noir demi-glace (add \$6 per person)

Accompaniments - Salads

Caesar Salad

Our version of the classic Caesar salad

Mixed Baby Field Greens

Grape tomatoes, carrots, pickled onions, cucumbers and roasted sunflower seeds

Italian Pasta Salad

Penne pasta tossed with basil, Asiago cheese, dried tomato, garlic, parsley and aged balsamic dressing

Northwest Arugula Salad

Baby greens and baby arugula tossed with hazelnuts, dried pear, Rogue River bleu cheese and a raspberry-honey vinaigrette

Gazpacho Salad

Diced tomato, cucumbers, scallions and sweet peppers tossed in a red wine vinaigrette

Bay Shrimp-Pineapple Coleslaw

Shredded cabbage topped with local bay shrimp, diced pineapple and a traditional coleslaw dressing

Accompaniments - Vegetables & Starches

Chef's Farm Fresh Vegetable Selection

Au Gratin Tomatoes

Green Beans Almandine

Whipped Potatoes

Roasted Fingerling Potatoes

Parsley Red Potatoes

Wild Rice Blend

Saffron Rice

Lemon-Dill Rice

Bamboo Rice

Barley Pilaf

Tri-Color Couscous

Rogue River Smoked Bleu Cheese Soft Polenta

Apple-Hazelnut Stuffing

Bar Service

Call Brand Cocktails

Jim Beam Whiskey
Dewar's Scotch
Smirnoff Vodka
Beefeaters Gin
Christian Brothers Brandy
Bacardi Rum

Premium Brand Cocktails

(add \$10 per person)

Makers Mark Whiskey
Johnny Walker Red Scotch
Absolut Vodka
Bombay Gin
Bacardi Rum
Kahlua

Microbrew Beers

Black Butte Porter
Mirror Pond Pale Ale
Full Sail Pale Ale
Widmer Hefeweizen
MacTarnahans
Fat Tire

Domestic Beers

Bud
Bud Light
Coors Light

Import Beers

Corona
Heineken

House Wine

Chardonnay
Merlot
Cabernet

Non-Alcoholic Beverages

Sparkling Cider
O'Douls