

SURFSAND

R E S O R T

Your perfect day deserves the perfect location.



WWW.SURFSAND.COM

IT IS NOT ONLY THE BOND OF MARRIAGE THAT CONNECTS US, WE ARE CONNECTED BY LOVE.



& BEACH WEDDINGS HAYSTACK ROCK

From barefoot weddings on a sunset beach, to elegant affairs in a panoramic ocean view ballroom, to intimate, outdoor weddings set in the lush surroundings of Haystack Gardens, Surfsand Resort in Cannon Beach is the ultimate location for your dream wedding.



- Beach weddings with stunning vistas of the Pacific Ocean & world-famous Haystack Rock.
- Guests stay on site at the beautiful Surfsand Resort.
- Pet friendly resort—so your favorite pet can be part of your ceremony.
- Experienced team provides personalized attention to every detail.
- Recommendations for florists, bakers, officiants and photographers.
- Northwest inspired catering from the talented team at the Wayfarer Restaurant.
- Venues for rehearsal dinners, sunset toasts, day after wedding brunches, and more.

LOVE RECOGNIZES NO BARRIERS.



HAYSTACK GARDENS

Welcome to Haystack Gardens, an enchanting venue, just steps from Surfsand Resort.



This expansive private garden and lawn surrounded by evergreens and flowering borders provides an intimate setting for your special event June through September. The beautiful oasis includes an elegant banquet room, and large glass doors and windows offer a gorgeous view onto the garden.

INDOOR CAPACITY

- + Seated Reception 50
- + 770 sf (1140 sf w/ covered patio)

OUTDOOR TENTED (June - September)

- + Seated 250
- + Reception 300
- + 2800 sf

OCEANVIEW BALLROOM

Our Oceanview Ballroom can be transformed for an elegant affair or a beach casual celebration. The Ballroom features panoramic views including the iconic Haystack Rock and an outdoor terrace perfect for taking in fresh salty ocean air. The exceptional Wayfarer Restaurant team will cook up an unforgettable feast featuring the best of local fresh seafood, seasonal ingredients and Pacific Northwest wine, beer and cocktails.

BALLROOM CAPACITY: 200
+ Seated 160
+ Reception 200
+ 2829 sf



PERSONALIZE YOUR PERFECT DAY

Let's Select Options for Your Perfect Day

1.

Select Reception Venue

OPTION A

- Oceanview Ballroom \$2,000 - \$6,000 based on seasonality

OPTION B

- Haystack Gardens \$3,000 - \$7,000 based on seasonality

Venue rental includes:

Three hours of event time + one hour for decorating + one hour for removing decorations. Also included is a custom room set up with tables, chairs, house linens, china, flatware, glassware and all necessary catering equipment.

2.

Select Food and Beverage

OPTION A - Plated Dinner

- Bartender for 3 hours
- Beverages billed separately
- \$120/PP 20 Guests Minimum | 30+ Guests (Contact Sales Manager)

OPTION B - Buffet Dinner

- Bartender for 3 hours | Open Call Bar to include Call-brand liquor, Pacific Northwest Wines, and a selection of local craft beers, and assortment of non-alcoholic beverages.
- \$175/PP | 20 Guests Minimum

OPTION C - Cocktail Reception

- Bartender for 3 hours | Premium Bar to include premium liquor, Pacific Northwest Wines, and a selection of local craft beers, and assortment of non-alcoholic beverages.
- \$160 PP | 40 Guests Minimum

OPTION D - Bountiful Brunch Buffet

- Bartender for 3 hours | Non Alcoholic Beverage Package
- Mimosa or Bloody Mary Bar \$15/per drink
- \$85 PP | 30 Guest Minimum

*Package prices do not include taxes or service fees.
5% Cannon Beach food tax + .5% OCAT + 22% Service Fee*

3.

Select Your Ceremony Location

OPTION A

- Ceremony on the beach with view of Haystack Rock, up to 180 guests - \$2,500
- Our Ceremony on the Beach option includes: Choice of two arches, white folding chairs, PA system with wireless microphone, and Beach Permit (which we will secure for you)

OPTION B

- Ceremony in your selected reception venue (contact sales manager)

OPTION C

- Non-Surfsand Venue

• Prices do not include taxes or services fees



SAMPLE MENUS

THREE COURSE PLATED DINNER

FIRST COURSE

Roasted Heirloom Tomato Bisque

SECOND COURSE

Spinach Salad

Baby Spinach, Roasted Red Peppers, Shaved Red Onion, Tomato, Mixed Olives, and Aged White Cheddar in an Herb Vinaigrette

THIRD COURSE

Seared King Salmon

Local Salmon, Sweet Pepper and Corn Relish, Saffron Rice, Seasonal Vegetable

Seared Beef Tenderloin

Choice Beef Tenderloin Medallions, Roasted Mushroom Ragout, Whipped Potatoes, and Seasonal Vegetable

BUFFET DINNER

SOUP

Wayfarer Clam Chowder

SALAD

Classic Caesar

Romaine Lettuce, House Caesar Dressing, Roasted Garlic Croutons, and Asiago Cheese

ENTRÉES

Herb Roasted Chicken Breast with Roasted Garlic Velouté
Slow Roasted Prime Rib with Horseradish Cream and Natural Jus

SIDES

Roasted Garlic Whipped Potatoes, Seasonal Fresh Vegetable

**Dinners include fresh baked bread, and Sleepy Monk Coffee and Smith Teamaker Tea service, and cake cutting service*

COCKTAIL RECEPTION

STATIONARY

Prime Rib Carving Station

Served with silver dollar rolls and creamy horseradish sauce

Baked Brie Display

Brie cheese wheel wrapped in puff pastry and baked until golden, served warm with seasonal fruit relish

Smoked Salmon Display

Locally smoked salmon with capers, chopped red onion, boiled eggs, cream cheese and gourmet crackers

TRAY PASSED

Mini Dungeness Crab Cakes with Lemon-Herb Aioli

Fresh Mozzarella, Basil and Tomato Skewers

Chicken Satay with Sweet Chili Sauce

Blue Cheese Tartelettes with Hazelnuts and Blueberry Compote

Crab and Artichoke Dip on Toasted Baguette

Herb Roasted Chicken Breast with Roasted Garlic Velouté

Slow Roasted Prime Rib with Horseradish Cream and Natural Jus

BRUNCH MENU

Sliced Fresh Fruit & Berries

Assorted Bagels with Flavored Cream Cheeses

Scrambled Eggs with Tillamook Cheddar

Honey-Cured Bacon

Wayfarer Country Potatoes

House-made Chicken Strips

Sausage Gravy

Buttermilk Biscuits

Wayfarer house-made yogurt and

Public Coast Farm Blueberry Spread & Honey

BEVERAGES

Select items to include in your bar.

ASSORTED BEVERAGES

Soft Drinks (Pepsi products, cans)	4 each
Sparkling Water (assorted flavors)	4 each
Public Coast Brewing Co. Root Beer	4 each
Assorted, Local Craft Microbrews	7 each
Signature Cocktails (maximum of 2)	15 each

WINE

Pinot Gris	15/59 per glass/bottle
Chardonnay	15/59 per glass/bottle
Pinot Noir	15/59 per glass/bottle
Cabernet Sauvignon	15/59 per glass/bottle

CALL BRAND COCKTAILS

Evan Williams Bourbon, Lauders Scotch, Smirnoff Vodka,
Amsterdam Gin, Christian Brothers VSOP Brandy, Cruzan Rum
12 each

PREMIUM BRAND COCKTAILS

Makers Mark Whiskey, Dewar's Scotch, Absolut Vodka,
Beefeaters Gin, Courvoisier, Bacardi Gold Rum, Kahlua, Bailey's
14 each



HOURLY BEVERAGE PRICING

To include non-alcoholic beverages, beer, wine,
and call brand cocktails.

	<u>CALL</u>	<u>PREMIUM</u>
First Hour	17 per person	21 per person
Second Hour	17 per person	19 per person
Third Hour	17 per person	19 per person

NON-ALCOHOLIC BEVERAGES

12 per person for First Hour | 9 per person for Second and Third Hour

*Prices do not include taxes or service fees.
0.5% OCAT tax + 22% service fees.*



CONTACT US

Start dreaming and contact our team:

weddings@surfsand.com

800-797-4666

148 W. Gower,
Cannon Beach, Oregon 97110

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CANNON BEACH, OR