

# CATERING INFORMATION

Select the perfect setting for your social or business gathering.

Our banquet space is comfortable and serviced by staff who are friendly and attentive. Areas are uniquely decorated, with space for parties up to 50 people.

No catering available Friday or Saturday.

## EVENT SPACE RENTALS

Each space requires a minimum amount of food and beverage service to be purchased for your function. The minimum amount varies depending on the space of your choice, time of the day and day of the week.

These fees will be explained by our sales coordinators.

## MENUS

Meal selections must be confirmed four weeks prior to the date of your function.

Although the following menus and prices are subject to change, they are always guaranteed three months prior to your event. Pricing on alcohol is not guaranteed and is subject to change at any time as we match the current pricing in the bars on the property. Please note that all food and beverage prices are subject to a service charge.

## PAYMENT POLICY

Every function requires an advance deposit(s), with the balance of all charges due at the close of the event. Direct billing for corporate events is also available if arranged in advance and approved prior to the function.

## GUARANTEES

The final number in attendance for your event must be specified by noon on the appropriate date, as noted on your contract. Once received by the Sales and Events Office, the number in your party will be considered a guarantee and no longer subject to reduction.

## WIFI

Wireless internet access is available free of charge throughout the property

# SOUP & SALAD BUFFET

Minimum 15 people

**Assorted Rolls & Crackers**

**McMenamins Own Freshly Brewed Coffee & Decaf  
Black & Herbal Teas**

## SOUPS

*Choose two of the following*

**Butternut Squash Bisque**

**Fresh Tomato-Basil Bisque**

**McMenamins Clam Chowder**

**West African Chicken-Peanut**

**Hungarian Mushroom-Barley**

## SALADS

*Choose three of the following*

### **Brewer's Salad**

seasonal greens with roasted hazelnuts and crumbled blue cheese tossed in raspberry-Ruby Ale vinaigrette

### **Caesar Salad**

romaine lettuce freshly tossed with Caesar dressing, garlic croutons and Parmesan cheese

### **Mixed Green Salad**

selection of dressings

### **Aztec Salad**

romaine, corn and black bean salsa, avocado, tortilla strips, cheddar cheese, tomato and cilantro tossed in chipotle dressing

\$20.00

# ARTISANAL SANDWICH BUFFET

Minimum 15 people

## **Mediterranean Pasta Salad**

penne pasta with feta cheese, bell pepper, red onion and Greek olives  
tossed in Black Rabbit Red Wine vinaigrette

## **Mixed Green Salad**

selection of dressings

## **Fresh Fruit Tray**

## **Sliced Deli Meats\***

oven-roasted turkey breast, Black Forest ham and roast beef

## **Sliced Cheeses**

Tillamook® cheddar, Swiss and pepper jack

## **Lettuce, Tomato, Red Onion & Pickles**

## **Edgefield Dijon & Terminator Mustards, Herb Aioli & Hummus**

## **Basket of Rustic Rolls & Breads**

## **McMenamins Own Freshly Brewed Coffee & Decaf Black & Herbal Teas**

\$21.75

\*Consuming raw or under cooked eggs, meat & fish may increase your risk of foodborne illness

January 2017

# PICNIC BUFFET

Minimum 15 people

## Hamburgers\*

6-oz fresh *Country Natural Beef* patty

## Hot Dog

1/4-lb all-beef franks

## Hammerhead Garden Burgers

add \$2.50

## Basket of Assorted Rolls & Buns

Cheddar Cheese, Lettuce, Tomatoes,  
Red Onions, Grilled Onions & Pickle Chips

Edgefield Dijon & Terminator Mustards, Secret Sauce & Portland Ketchup

## Buttermilk Coleslaw

## Country French Potato Salad

new red potatoes, scallions and herbs in a creamy Dijon dressing

## Basket of Potato Chips

## Brownies

## Soda Pop

\$22.50

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# HORS D'OEUVRES & APPETIZERS

## **Spicy Chicken Wings**

blue cheese dressing

\$27.75 — serves 12

*Three dozen minimum per item*

## **Barbecue Chicken Wings**

peppercorn ranch

\$27.75 — serves 12

*Three dozen minimum per item*

## **Meatballs with**

### **Terminator Stout Sauce**

\$25.75 — serves 12

*Three dozen minimum per item*

## **Scooby Snacks**

mini corn dogs with

Portland ketchup and yellow mustard

\$65.00 — serves 25

## **Cajun Tots**

peppercorn ranch

\$30.00 — serves 25

## **Chipotle Pico de Gallo & Tortilla Chips**

\$29.00 — serves 12

## **Guacamole & Tortilla Chips**

\$43.75 — serves 12

## **Warm Black Bean Dip & Tortilla Chips**

\$29.75 — serves 12

## **Spinach-Artichoke Dip & Tortilla Chips**

\$32.00 — serves 12

## **Rosemary Nuts**

\$28.50 per pound

## **Warm Bavarian Pretzels**

Edgefield Dijon and

Terminator Stout mustards

\$32.00 — serves 12

## **Black & Tan Brownies**

\$48.00 — serves 15

## **Cans of Soda Pop**

\$2.50 each

## **Assorted Fruit Juices**

\$2.75 per bottle

## **Bottled Water**

\$2.50 per bottle

## **McMenamins Own Freshly Brewed Coffee & Decaf**

### **Black & Herbal Teas**

\$3.50 per person

# TRAYS & PLATTERS

Small serves 15 people — Medium serves 30 people — Large serves 60 people

## **Antipasti Platter**

sliced prosciutto, salami and pepperoni, Provolone and feta cheeses, Greek olives, marinated and pickled vegetables served with baguette

\$69.00 · \$128.00 · \$238.00

## **Deli Tray\***

sliced roast beef, herb-roasted turkey breast, ham, cheddar, Swiss and pepper jack cheeses served with mayonnaise, Edgefield Dijon, Hogshead Whiskey mustard sauce and silver dollar rolls

\$77.50 · \$144.00 · \$249.00

## **Domestic Cheese Tray**

breads and crackers

\$67.50 · \$119.00 · \$185.75

## **Fresh Fruit Tray**

\$65.00 · \$125.75 · \$233.75

## **Fruit & Cheese Tray**

domestic and imported cheese with seasonal fresh and dried fruits served with breads and crackers

\$138.00 · \$249.50 · \$455.00

## **Hummus Platter**

cucumber, tomato, feta cheese, Greek olives, marinated red onion and pita bread

\$68.00 · \$126.50 · \$240.00

## **Vegetable Platter**

a selection of fresh vegetables served with peppercorn ranch dressing

\$59.00 · \$101.00 · \$188.00

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