



CATERING INFORMATION

Our friendly and attentive catering staff provides experienced service to groups up to 1,500 people.

The Crystal Ballroom is famous for its wondrous murals, unique architecture and historic “floating dance floor.” The 7,500 square foot space boasts a classic corner stage, swooping balcony, food and beverage bars and elevator. Tucked in the Crystal’s second story is Lola’s Room, the building’s latest dance, music and event venue. Groups up to 200 can experience the room’s handsome antique bar, booth and table seating, stage and, of course, a “floating” dance floor designed after its famous upstairs predecessor. And with our most recent addition, The Crystal Hotel, overnight accommodations are less than a block away.

EVENT SPACE RENTAL

Each room requires a minimum amount of food and beverage service to be purchased for your event. The minimum amount varies depending on the room of your choice, time of the day, day of the week and month of the year. Our Sales Coordinators are available to help plan your event and discuss fees.

MENUS

Meal selections must be confirmed six weeks prior to the date of your event. 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 event requires an advance deposit(s), with the balance of all charges due at the close of the event. Direct billing for business 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 Catering Office, the number in your party will be considered a guarantee and no longer subject to reduction.

MUSIC

Music and other forms of entertainment are welcome to complement your special event. Our Sales Coordinators can assist you with options for entertainment. Please advise the Sales Coordinator of your entertainment plans prior to booking or as soon as possible. Additional fees may be required.





BREAKFAST BUFFETS

Minimum 15 people for selected items^o

Available until 11AM

Breakfast Breads & Pastries \$10.50

assorted freshly baked breakfast breads and pastries
from our bakery accompanied by butter and preserves,
McMenamins own freshly brewed coffee and a selection of black and herbal teas

The Continental \$15.00

basket of freshly baked breakfast breads and pastries from our bakery
accompanied by butter and preserves, sliced fresh fruits, an assortment of fruit juices,
McMenamins own freshly brewed coffee and a selection of black and herbal teas

Good Morning Medley^o \$15.00

Tillamook[®] white cheddar, red grapes, green apple slices, hard-cooked egg, peanut butter, whole grain roll,
McMenamins own freshly brewed coffee and a selection of black and herbal teas

A LA CARTE BREAKFAST ITEMS

Priced per person

Fresh Fruit Salad

\$4.50

Bagel & Cream Cheese

\$5.00

Bagel & Cream Cheese with Lox*

\$10.00

Housemade Granola with Fruit & Yogurt

\$8.75

Side of Canadian Bacon, Bacon or Pork Sausage Links

\$4.00

Cage-Free Hard-Cooked Egg

\$2.25

Simply Scrambled Eggs*

\$4.00

Assorted Yogurt

\$3.50

Breakfast Breads & Pastries

\$5.00





CRYSTAL BREAKFAST BUFFET

Minimum 15 people — Available until 11AM

Freshly Baked Breakfast Breads & Pastries

Fresh Fruit Tray

Cottage Potatoes

Country Sausage Links & Smoked Bacon

Assortment of Fruit Juices

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

MAIN COURSE SELECTIONS

Choose one or two of the following

Scrambled Eggs*

assorted condiments

Brioche French Toast

Amaretto custard, almond-praline butter, real maple syrup and fresh strawberries

Biscuits & Gravy

flaky buttermilk biscuits with housemade creamy sausage gravy

Fresh Vegetable Quiche

seasonal vegetables baked in a flaky pastry crust

Traditional Eggs Benedict*

all-natural Canadian bacon and soft-poached eggs on a toasted English muffin topped with Hollandaise sauce

Smoked Salmon Eggs Benedict*

soft-poached eggs on a toasted English muffin topped with Hollandaise sauce
add \$3.25

One Main Course Selection Two Main Course Selections

\$29.25

\$36.00





BREAKFAST WRAP BUFFET

Minimum 15 people — Available until 11AM

Fresh Fruit Salad

Whole Wheat Tortillas

Turkey Bacon & Veggie Sausage

Sautéed Squash, Kale, Bell Peppers & Onion

Scrambled Eggs*

Cheddar & Pepper Jack Cheeses

Roasted Potatoes, Black Beans & Brown Rice

Chipotle Pico de Gallo, Sour Cream & Guacamole

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

\$25.25

