



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.



McMENAMINS CRYSTAL BALLROOM CATERING MENUS

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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





ARTISANAL SANDWICH BUFFET

Minimum 15 people — Available until 3PM

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

\$26.25





SANTA FE BUFFET

Minimum 15 people

Black Beans & Chipotle Rice

Marinated Chicken & Steak

sweet peppers and onions

Taco Shells, Flour Tortillas & Tortilla Chips

Guacamole, Sour Cream & Fresh Salsa

Cheddar & Pepper Jack Cheeses

Shredded Lettuce, Tomato & Red Onion

Pickled Jalapeños, Limes & Fresh Cilantro

Lemonade & Iced Tea

Add Prawns

\$4.50

Add Mahi Mahi

\$4.50

\$26.00





PIZZA BUFFET

Minimum 15 people

Antipasti Platter

marinated vegetables, Greek olives, sliced prosciutto, salami, pepperoni, feta and provolone cheeses

Caesar Salad

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

Soda Pop

PIZZA CHOICES

Gluten-free pizza crust available upon request for an additional charge

Cheese

whole milk mozzarella and Parmesan

Margherita

fresh mozzarella cheese, tomato slices and basil

Pepperoni

a traditional favorite

Ringler's Special

salami, Canadian bacon, fennel sausage, black olives and onion

Green with Envy

fresh veggies, pesto sauce, mozzarella & feta

Hawaiian Classic

Canadian bacon and pineapple

Barbecue Chicken

garlic-roasted chicken, smoked mozzarella cheese, bell pepper, red onion and fresh cilantro with Hammerhead BBQ sauce

Two Pizza Choices Three Pizza Choices Four Pizza Choices

\$26.50

\$28.75

\$31.25





PASTA BUFFET

Minimum 15 people

Basket of Garlic Bread

Fresh Fruit Tray

Vegetable Platter

peppercorn ranch dressing

Caesar Salad

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

McMenamins Own Freshly Brewed Coffee & Decaf

Black & Herbal Teas

Dessert Tray

assorted individual sweets

PASTA SELECTIONS

Choose up to three of the following

Wild Mushroom & Spinach Cannelloni

rosemary cream sauce

Chicken Lasagna

tender chicken breast and fresh vegetables layered with lasagna noodles and baked with a rosemary Alfredo sauce

Baked Four-Cheese Penne

Provolone, Parmesan, white cheddar and feta

Baked Rigatoni

sweet fennel sausage, roasted red pepper, caramelized onion and fresh herbs

High Pasta

penne, brown butter, garlic, Parmesan cheese, spinach, tomato and roasted hazelnuts

Squash Spaghetti

a naturally gluten-free entrée with seasonal squash noodles, hearty meat sauce and Parmesan cheese

One Main Course Selection Two Main Course Selections Three Main Course Selections

\$29.25

\$34.00

\$38.75





BARBECUE BUFFET

Minimum 15 people

Basket of Fresh-Baked Biscuits

Selection of Seasonal Fruit

Mixed Green Salad

selection of dressings

Country French Potato Salad

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

Hogshead Whiskey-Baked Beans

Garlic Green Beans or Corn on the Cob (seasonal selection)

Apple Batter Cake

roasted Northwest apples in a thick flan-like cake
dusted with powdered sugar

Soda Pop

MAIN COURSES

Choose one or two of the following

Grilled Portobello Mushrooms

roasted garlic-white bean puree

Ale-Marinated Sirloin Steak*

smoked jalapeno butter

Grilled Salmon Fillet*

blueberry BBQ sauce

Barbecued Chicken

basted with Hammerhead BBQ Sauce

Prawn Skewers

Hogshead Whiskey BBQ sauce

add \$4.25

One Main Course Selection Two Main Course Selections

\$36.00

\$40.25





SNACKS & BREAKS

Assorted Yogurt

\$3.50 per person

Bagels & Cream Cheese

\$5.00 per person

Bagels & Cream Cheese with Lox*

\$10.00 per person

Breakfast Breads & Pastries

\$5.00 each

Fresh Fruit Basket

selected whole seasonal fruit

\$3.00 per person

Freshly Baked Cookies

\$4.00 each

Black & Tan Brownies

\$4.00 each

Chocolate-Dipped Rice Crispy Treats

\$39.00 per dozen

Housemade Granola Bars

\$39.00 per dozen

Mini Pretzel Bags

\$2.75 each

Rosemary Nuts

\$34.25 per pound

Cans of Soda Pop

\$3.00 each

Assorted Fruit Juices

\$3.50 per bottle

McMenamins Own Freshly Brewed Coffee & Decaf

Black & Herbal Teas

\$4.00 per person





SNACK PACKAGES

Minimum 15 people — Priced Per Person
No substitutions please

AUTUMN BREAK

Assorted Cookies
Rosemary Nuts & Spiced Pecans
McMenamins Own Freshly Brewed Coffee & Decaf
Black & Herbal Teas, Hot Cocoa, Spiced Cider

\$12.25

HONOR ROLL

Fruit & Yogurt
Housemade Granola Bars
McMenamins Own Freshly Brewed Coffee & Decaf
Black & Herbal Teas, Hot Cocoa, Spiced Cider

\$14.00

RECESS

Chocolate-Dipped Rice Crispy Treats
Whole Fresh Fruit
Goldfish Crackers
Soda Pop

\$10.00

THE HEALTH NUT

Assorted Lowfat Yogurt
Housemade Cinnamon-Honey Granola
Fruit Skewers
Trail Mix
Assorted Juices & Sparkling Water

\$14.00

VINTNER'S PICNIC

Sliced Seasonal Fruit
Domestic Cheese with Breads & Crackers
Gruyère & Hazelnut Straws
Rosemary Nuts
Martinelli's Sparkling Cider & Sparkling Water

\$12.50





HORS D'OEUVRES

Three dozen per item minimum — Priced per dozen

COLD

Caprese Crostini

fresh mozzarella, basil and Roma tomatoes drizzled with olive oil and balsamic vinegar

\$30.75

Chèvre Crostini

goat cheese with fig and black pepper tapenade

\$32.50

Classic Deviled Eggs

\$23.00

Curried Crab Salad in Cucumber Cups

\$34.00

Endive Leaves

Rogue blue cheese mousse and roasted walnuts

\$28.00

Stuffed Peppadews

sweet piquante peppers stuffed with goat cheese and Marcona almonds

\$28.25

Gruyère & Hazelnut Straws

\$24.00

Ham & Dill Cream Cheese Pinwheels

\$24.75

Oyster Shooters*

served in a shot glass with cocktail sauce

\$36.00

Prawn Cocktails

served in a shot glass with cocktail sauce

\$39.00

Smoked Salmon Mousse in Filo Cups

\$31.00





HORS D'OEUVRES

Three dozen per item minimum — Priced per dozen

WARM

Bacon-Wrapped Scallops

\$49.25

Barbecue Chicken Wings

peppercorn ranch

\$33.50

Hogshead Whiskey-Plumped

Bacon-Wrapped Dates

\$34.00

Meatballs with

Terminator Stout Sauce

\$29.50

Mini Quiches

\$33.50

Mongolian Beef Skewers

sweet and savory barbecue sauce
with an Asian kick

\$36.00

Prawn Wontons

sweet Thai chile sauce

\$41.75

Crab Cakes

chipotle creme fraiche

\$45.50

Spanikopita Triangles

feta cheese and spinach
wrapped in filo pastry

\$28.00

Stuffed Mushrooms

Parmesan, garlic and
toasted bread crumbs

\$28.25

Thai Chicken Satay

sweet Thai chili sauce

\$31.50

Vegetable Spring Rolls

sweet Thai chili sauce

\$31.00

Prosciutto & Grape Flatbread ◊

roasted garlic, Parmesan and
mozzarella cheeses

\$72.00

Tomato & Basil Flatbread ◊

Provolone and mozzarella cheeses

\$72.00

◊ This item is only available in
increments of three dozen





SET HORS D'OEUVRES MENUS

Minimum 15 people—Priced per person — No substitutions please
Troubadour included for one hour for selected items ▫

FAR EAST

Prawn Wontons ▫
Thai Chicken Satay ▫
Fresh Vegetable Salad Rolls
Curried Crab Cucumber Cups ▫
\$25.00

THE MEDITERRANEAN

Meatballs with Terminator Stout Sauce
Spanikopita Triangles ▫
Caprese Crostini ▫
Hummus Platter
\$21.00

ILE DE FRANCE

Gruyere & Hazelnut Straws ▫
Classic Deviled Eggs ▫
Charcuterie Display
Stuffed Mushrooms ▫
\$28.50

TILLAMOOK BAY

Bacon-Wrapped Scallops ▫
Chilled Prawn Display
Oyster Shooters* ▫
Cruautés Display
\$28.50





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

\$83.00 · \$155.00 · \$285.00

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

\$93.00 · \$173.00 · \$300.00

Domestic Cheese Tray

breads and crackers

\$81.00 · \$142.75 · \$223.00

Fresh Fruit Tray

\$78.25 · \$150.00 · \$280.00

Fruit & Cheese Tray

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

\$165.50 · \$299.00 · \$545.00

Hummus Platter

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

\$82.00 · \$150.00 · \$288.00

Vegetable Platter

a selection of fresh vegetables served with peppercorn ranch dressing

\$70.50 · \$121.25 · \$225.50





DISPLAYS

Minimum 25 people unless otherwise noted

Antipasti Display

sliced prosciutto, sweet coppa, sopressata,
marinated fresh mozzarella, feta and Provolone cheeses, Greek olives,
marinated and pickled vegetables served with assorted hearth baked breads and rolls

\$12.75 per person

Baked Feta

herbed olives and warm pita bread

\$73.25 — serves 15

Brie en Croûte

whole wheel of Brie with peppered apples
wrapped in puff pastry with red and green grapes and sliced baguette

\$153.50 per wheel — serves 25

Cedar Plank Salmon Display*

crostini and dill sour cream sauce

\$263.00 — serves 25

Charcuterie Display

prosciutto, pâté de campagne, pâté de foie gras,
coppa, sopressata, cornichons, pickles, marinated onions and
Hogshead Whiskey mustard sauce served with assorted hearth baked breads and rolls

\$18.00 per person

Cheese Board

a selection of imported cheese with baguette
and housemade sea salt crackers

\$13.50 per person





DISPLAYS

Minimum 25 people unless otherwise noted

Chilled Prawn Display

cocktail sauce and fresh lemon

\$195.50 — serves 25

Chinese Barbecue Pork Display

spicy mustard and hoisin sauce

\$73.25 — serves 15

Crudités Display

an array of fresh vegetables with herb aioli and
roasted red pepper dipping sauces

\$7.00 per person

Fruit Display

seasonal fruit, sliced melons, berries and tropical fruits

\$10.00 per person

Mezza Display

hummus, walnut-pomegranate dip,
tabouli, feta-yogurt dip, Greek olives, marinated onions,
cucumbers and tomato served with pita triangles

\$8.25 per person

Poached Salmon Display*

chilled poached salmon with red onion, capers, sliced egg and
lemon-dill crème fraîche served with dark rye toast points

\$276.00 — serves 25





CARVED ROASTS

All carved roasts are accompanied by rolls, butter,
Edgefield Dijon and mayonnaise

Garlic & Herb-Crusted Beef Fillet*

horseradish sauce

\$344.25 — serves 15

Herb-Roasted Turkey Breast

cranberry-Fireside Port relish

\$236.75 — serves 25

Honey-Glazed Baked Ham

Hogshead Whiskey mustard sauce

\$300.00 — serves 50

Pepper-Crusted Round of Beef*

Black Rabbit Red Wine jus and horseradish sauce

\$375.00 — serves 45

Pork Loin Roast

red onion-apple marmalade

\$181.50 — serves 25

Roast Prime Rib*

Black Rabbit Red Wine jus and horseradish sauce

\$449.50 — serves 30





RECEPTION PACKAGES

Minimum of 25 people

PACKAGE ONE

Cheese Board

a selection of imported cheeses with baguette and housemade sea salt crackers

Fruit Display

seasonal fruit, sliced melons, berries and tropical fruits

Crudités Display

an array of fresh vegetables with herbed aioli and roasted red pepper dipping sauces

Citrus Punch Bowl

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

CARVED ROASTS

All carved roasts are accompanied by rolls, butter, Edgefield Dijon and mayonnaise

Choose two of the following

Herb-Roasted Turkey Breast

cranberry-Fireside Port relish

Honey-Glazed Baked Ham

Hogshead Whiskey mustard sauce

Pepper-Crusted Round of Beef*

Black Rabbit Red Wine jus and horseradish sauce

\$38.50

PACKAGE TWO

Includes all of Package One plus your choice of three hors d'oeuvres

HORS D'OEUVRES

**Caprese Crostini · Spanikopita Triangles · Stuffed Mushrooms
Ham & Dill Cream Cheese Pinwheels · Goat Cheese-Stuffed Peppadews
Hogshead Whiskey-Plumped Bacon-Wrapped Dates**

\$48.50





RALPH FARRIER BUFFET

Minimum 15 people

Basket of Dinner Rolls

Fresh Fruit Tray

Vegetable Platter

peppercorn ranch

Mixed Green Salad

selection of dressings

McMenamins Own Freshly Brewed Coffee & Decaf

Black & Herbal Teas

Dessert Tray

assorted individual sweets

SIDE DISH SELECTIONS

Choose two of the following

Hogshead Whiskey-Baked Beans • Quinoa-Mushroom Pilaf • Spinach Gratin

Baked Four Cheese Penne • Sweet Potato Smash • Traditional Dressing

Herb-Roasted Fingerlings • Roasted Vegetables • Nutty Wild Rice Pilaf

Yukon Gold Mashed Potatoes • Garlic Green Beans

MAIN COURSE SELECTIONS

Pepper-Crusted Round of Beef*

Black Rabbit Red Wine jus and horseradish sauce

Honey-Glazed Baked Ham

Hogshead Whiskey mustard sauce

Herb-Roasted Turkey Breast

cranberry-Fireside Port relish

One Main Course Selection Two Main Course Selections Three Main Course Selections

\$39.00

\$44.50

\$50.00





MONTROSE RINGLER BUFFET

Minimum 15 people

Basket of Dinner Rolls

Baked Feta

herbed olives and warm pita bread

Spinach Salad

goat cheese, hazelnuts and marionberry vinaigrette

Garlic Green Beans or Seasonal Vegetable Selection

McMenamins Own Freshly Brewed Coffee & Decaf Black & Herbal Teas

Dessert Tray

assorted individual sweets

MAIN COURSE SELECTIONS

Lemon-Herb Chicken

nutty wild rice pilaf

Medallions of Pork

Edgefield Hard Cider gravy and Yukon Gold mashed potatoes

Baked Petite Salmon Fillet*

roasted shallot-Edgefield Pinot Gris beurre blanc and quinoa-mushroom pilaf

Tournedos of Beef*

wild mushroom demi-glace and herb-roasted fingerlings

Wild Mushroom & Spinach Cannelloni

rosemary cream sauce

Herb-Crusted Halibut

white wine-butter sauce and nutty wild rice pilaf
add \$6.50

One Main Course Selection Two Main Course Selections

\$46.00

\$53.50





SWEETS & DESSERTS

Dessert Tray

assorted individual sweets

\$82.50 — serves 15 · \$158.00 — serves 30 · \$300.00 — serves 60

Dessert Table

a selection of cakes, pie, tarts, marionberry crumble and assorted individual sweets

\$11.75 per person — minimum 25 people

Cupcake Tower

an assortment of carrot, red velvet, chocolate, vanilla and lemon-poppysed

\$6.00 per person — minimum 25 people

Willamette Apple-Frangipane Tart

buttery shortdough crust filled with almond frangipane and topped with Willamette apples and apricot glaze

\$74.25 — serves 10

New York-Style Cheesecake

traditional cheesecake with an extra creamy texture served with raspberry-Ruby Ale compote

\$70.25 — serves 14

Chocolate Mousse Cake

a layer of moist chocolate cake topped with decadent bittersweet chocolate mousse

\$61.00 — serves 14

Harvest Carrot Cake

moist carrot cake loaded with freshly toasted walnuts and layered with sweet cream cheese icing

\$61.00 — serves 14

Tiramisu Torte

yellow sponge cake layers soaked with espresso syrup then filled and topped with mascarpone Bavarian cream and dusted with cocoa powder

\$97.00 — serves 14

Baked Lemon Tart

a buttery short dough tart filled with a zesty lemon custard and dusted with powdered sugar

\$48.50 —serves 10

