



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.





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

