



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.





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





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

