



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.





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

